

Taco Bell Nacho Patates K?zartmas?

Taco Bell tarz? nacho patates k?zartmas? tarifi. Baharatlı? patatesler, peynir sosu ve k?ymal? seçene?iyle. Evde kolay yap?m.

15	30	45	6	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Taco Bell Nacho Patates K?zartmas?

Malzemeler

- 2 tbsp olive oil
- 1 tbsp butter
- 1 lb cheddar cheese
- 1 tbsp jalapeno pepper
- 1 cup strained yogurt
- 1 tsp rock salt
- 1 tsp black pepper
- 2 tsp paprika
- 1 tsp chili powder
- 1 tsp garlic powder
- 1 tsp cumin

Yapılı???

- Prepare the potatoes**

Wash and peel 1 pound of russet potatoes. Cut into thin fries about 1/4 inch thick. Soak in cold water for 30 minutes to remove excess starch, then drain and pat completely dry with paper towels.
- Make spice mixture**

Combine 2 teaspoons chili powder, 1 teaspoon cumin, 1 teaspoon paprika, 1 teaspoon garlic powder, 1 teaspoon salt, and 1 teaspoon black pepper in a small bowl. Mix well and set aside.
- Heat oil for frying**

Heat 2 inches of vegetable oil in a heavy-bottomed pot to 375°F (190°C). Use a thermometer to monitor temperature.
- Fry the potatoes**

Carefully add dried potato strips to hot oil in small batches to avoid overcrowding. Fry for 3-4 minutes until golden brown and crispy. Remove with a slotted spoon and drain on paper towels.
- Season the fries**

Immediately sprinkle the hot fries with the prepared spice mixture while they're still warm. Toss to coat evenly.
- Make cheese sauce**

Heat 1 tablespoon butter in a small saucepan over medium heat. Add 1 tablespoon flour and whisk constantly for 1 minute to make a roux

(a smooth paste). Gradually whisk in 1 cup milk until smooth and thickened, about 2-3 minutes.

7 Finish cheese sauce

Remove cheese sauce from heat and stir in 1 cup shredded cheddar cheese until melted and smooth. Season with salt to taste.

8 Serve

Transfer seasoned fries to serving plates. Drizzle warm cheese sauce over the top and serve immediately while hot and crispy.

puçlar?

Patatesleri do?rad?ktan sonra so?uk suda 30 dakika bekletmek, fazla ni?astay? uzakla?t?r?r ve daha ç?t?r k?zarma sa?lar.

K?zartma öncesi patatesleri havlu ile iyice kurulamak, ya?da ç?t?rdama ve s?çrama olmadan pi?mesini sa?lar.

Peynir sosunu haz?rlarken ate?i k?s?k tutun, yüksek ?s? peynirin p?ht?la?mas?na neden olabilir.

Baharatlar? kuru tavada hafifçe kavurmak, aromalar?n? güçlendirir ve daha lezzetli bir sonuç verir.

Servis öncesi patateslerin üzerine taze do?ranm?? ye?il so?an eklemek, hem renk hem de taze lezzet katar.

K?ymal? versiyonu haz?rlarken, eti fazla pi?irmeden orta ate?te kavurmak, sulu kalmadan lezzetli pi?mesini sa?lar.

Farkl? ac?l?k seviyelerine göre jalapeño miktar?n? ayarlayabilir, taze veya tur?u jalapeño tercih edebilirsiniz.

En iyi sonuç için servisi hemen yap?n, bekletilen patatesler yumu?ar ve ç?t?rl??n? kaybeder.