HEARTY & GROUNDING

Loaded Bendy Fries with Cheese and Bacon

PREP	COOK	SERVES
10 min	30 min	4

Crisp bendy fries piled with melted cheddar, bacon, sour cream and spring onion. A meal on its own.

Ingredients

- 800 g bendy fries (homemade, or frozen spiral fries)
- 6 rashers streaky bacon
- 150 g cheddar, grated
- 4 tbsp sour cream
- 2 spring onions, sliced
- 1 tsp smoked paprika
- A pinch of salt
- Pickled jalapeños, to serve (optional)

Method

1. Heat the oven to 220°C. Bake the bacon on a tray for 12 to 15 minutes until crisp, then chop.
2. Bake the fries on a large tray according to the packet, or use the recipe for bendy fries, until crisp and golden.
3. Sprinkle the fries with the paprika and salt, then scatter the cheese over the top. Return to the oven for 3 to 4 minutes until the cheese has melted.
4. Top with bacon, spoonfuls of sour cream and spring onion, and jalapeños if you like.

Cook's tip

Add the cheese while the fries are still very hot and serve straight away. Loaded fries wait for nobody.