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CHEF'nBOX STEP BY STEP

Loaded Cheesy Fries

Golden home fries with a crisp exterior and fluffy centre. Quick to prepare and easy to pair with burgers, chicken dishes or sharing platters across a wide range of menus.

1

Prepare your ingredients. Fry your fries at 175°C for 3 mins. Toss with salt.



2

On a baking tray lay out the beef bacon strips and cook them at 190°C for 5 mins in the oven or until desired crispiness. Chop or break into bits.



3

Top the fries with the cheese. Melt the cheese with fries in an oven, salamander, or a torch until lightly golden and bubbly.



4

Plate and top with bacon bits, chives, and pickled red onion. Drizzle the Aioli sauce on top.

