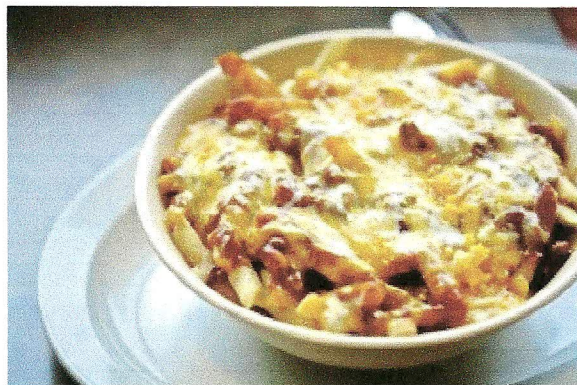


Chili Cheese Fries [Healthy-ish]

Categorized as [Appetizers-Sides](#), [Beef](#), [Dinner](#), [Meat](#)



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Chili Cheese Fries [Healthy-ish]

Semi homemade recipe for chili cheese fries! Everyone's favorite! OK, so it's not the healthiest, but by adding more beans and baking the fries....helps cut down fat and calories a bit. Serves 6.

- 1 can of your favorite chili
 - 1 can of plain chili beans
 - approx. 2 cups (1 bag) of shredded cheddar jack
 - 1/4 cup finely chopped white onion
 - 1 tsp. chili powder
 - 1 tsp. cayenne pepper
 - 1 bag frozen fries (your choice)
1. Preheat oven to appropriate temp. (according to fries packaging). Place fries on baking sheet and place in oven.
 2. In a medium pan, add beans and chili and heat covered over medium for 5-10 minutes and then reduce to simmer while fries cook.
 3. When fries are finished, remove from oven and immediately plate.
 4. Top with chili, cheese, and onion.
 5. Cheese will melt on its own, or pop in microwave for 30 seconds.

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