

Taco Bell Nacho Fries

Make crispy Taco Bell Nacho Fries at home! Seasoned fries topped with nacho cheese sauce and optional ground beef. Perfect copycat recipe.

15 min

PREP

30 min

COOK

45 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Taco Bell Nacho Fries

Ingredients

- 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

Instructions

- 1 Prepare the fries**

Wash and peel 1 pound of russet potatoes. Cut into fries about 1/4 to 1/2 inch thick. Soak in cold water for 30 minutes to remove excess starch, then pat completely dry with paper towels.
- 2 Make the seasoning blend**

Heat a small dry skillet over medium heat. Add 1 teaspoon paprika, 1 teaspoon garlic powder, 2 teaspoons onion powder, 1 teaspoon cumin, 1 teaspoon chili powder, and 1 teaspoon oregano. Toast for 30-60 seconds, stirring constantly, until fragrant. Remove from heat and let cool completely.
- 3 Heat the oil**

Heat 2 tablespoons oil in a large heavy-bottomed pot or deep fryer to 175°C (350°F). Use a thermometer to monitor the temperature.
- 4 Fry the potatoes**

Carefully add the dried potato fries to the 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.
- 5 Season the fries**

While the fries are still hot, sprinkle with the toasted seasoning blend and salt to taste. Toss gently to coat evenly.

6 Make the nacho cheese sauce

In a small saucepan over low heat, melt 1 tablespoon butter. Add 1 cup shredded cheese and stir constantly until melted and smooth, about 2-3 minutes. If too thick, add milk 1 tablespoon at a time until desired consistency is reached.

7 Serve

Transfer seasoned fries to serving plates. Drizzle generously with warm nacho cheese sauce and serve immediately while hot.

Tips

Soak cut potatoes in cold water for at least 30 minutes before cooking to remove excess starch and achieve crispier fries.

Pat potatoes completely dry with paper towels before seasoning and cooking to prevent oil splatter and ensure proper browning.

Toast your spices in a dry skillet over medium heat for 30-60 seconds before using to intensify their flavors and create a more authentic taste.

Keep the oil temperature between 350-375°F when frying for optimal crispiness without burning the exterior.

Make the cheese sauce in a double boiler or use low heat to prevent it from breaking or becoming grainy.

Season the fries immediately after cooking while they're still hot so the seasoning adheres better.

Warm your serving plates in a low oven before plating to keep the fries hot longer and prevent the cheese sauce from cooling too quickly.

For extra flavor, add a pinch of MSG to your seasoning blend to replicate that authentic fast-food taste.