

Loaded Fries



Ingredients

- 1kg frozen chips
- 1 tbsp paprika
- ½ tsp garlic granules
- ½ tsp onion powder
- 2 red onions, sliced
- 200g chorizo ring, peeled and sliced
 - 2 peppers, sliced
 - 1 tbsp soy sauce
 - 1 tbsp brown sugar
 - 300g cheddar cheese
- 200g cherry tomatoes, halved
- 2 spring onions to garnish

Methods

1. Mix the soy sauce and sugar in a bowl.
2. Mix the paprika, garlic and onion in another bowl.
3. Lay the fries on an oven tray. (You may need to bake them in batches.)
4. Sprinkle over the dry paprika mix. Toss the fries till they're coated.
5. Cook for 15-20 mins at 200°C.
6. Meanwhile, add the onion, pepper and chorizo to a pan and fry on low/medium heat for 8-10 mins. Stirring occasionally.
7. Pour the soy sauce and sugar mix over the chorizo.
8. Stir through then add the sliced tomatoes - keep a few in reserve to chop small and use to garnish.
9. Once the fries are cooked, transfer them to an ovenproof dish.
10. Sprinkle over half the cheese.
11. Layer on the Chorizo mix.
12. Cover with the remaining cheese.
13. Return to the oven and bake for 5-10 mins or till the cheese has melted.
14. Carefully remove from the oven.
15. Scatter over the spring onion and chopped tomato.
16. Serve in individual bowls or one large sharing dish.