

Foodnity Recipes

Loaded Fries Recipe – Quick & Easy Snack

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb russet potatoes, cut into 1/2-inch sticks
- [ ] 2 tbsp olive oil
- [ ] 1 tsp paprika
- [ ] 1/2 tsp garlic powder
- [ ] Salt and pepper to taste
- [ ] 6 oz cooked chicken sausage, sliced
- [ ] 1 cup sharp cheddar cheese, grated
- [ ] 1/4 cup green onions, sliced
- [ ] 1/4 cup red bell pepper, diced
- [ ] 2 tbsp sour cream or chipotle mayo for drizzle

Instructions

1. Preheat the oven to 425°F (220°C). Toss the cut potatoes with olive oil, paprika, garlic powder, salt, and pepper. Spread them on a baking sheet in a single layer.
2. Bake for 20-25 minutes, turning halfway, until golden and crisp. crispy finger sticks
3. While fries bake, heat a skillet and quickly brown the sliced chicken sausage, then set aside.
4. When fries are done, remove from oven, sprinkle the cheese over the hot potatoes, and return to the oven for 3-4 minutes until the cheese melts.
5. Layer the sausage, green onions, and bell pepper on top, then drizzle with sour cream or chipotle mayo. Serve immediately while everything is hot and gooey. loaded scalloped potatoes

Nutrition per serving

480 kcal	28 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra crunch, sprinkle a light dusting of cornmeal over the fries before baking.
- For a smoky note, add a pinch of smoked paprika to the seasoning blend.
- Feel free to swap the chicken sausage for turkey ham – just remember the substitution rule.