

Waffle Fry Nachos with Chili

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Servings: 6

20 ounce bag sweet potato waffle fries
1 tablespoon ancho chile powder
1 teaspoon ground cumin
1 teaspoon paprika
1/4 teaspoon cayenne pepper
1 tablespoon extra-virgin olive oil
8 ounces ground beef
8 ounces ground pork
1 small onion, finely chopped
Kosher salt
1/2 cup lager
1 can (15 ounce) fire-roasted diced tomatoes
1 1/2 cups shredded cheddar cheese
1 1/2 cups shredded pepper jack cheese
sour cream (for topping)
chopped red bell pepper (for topping)
sliced scallions (for topping)
sliced black olives (for topping)

Preheat the oven to 425

Spread the waffle fries on a parchment-lined baking sheet.

In a small bowl, combine the chile powder, cumin, paprika and cayenne. Sprinkle one teaspoon of the spice mixture on the waffle fries. Reserve the rest.

Bake the fries, tossing halfway through, until the edges are browned, about 25 minutes.

Meanwhile, make the chili: Heat a large skillet over medium-high heat. Add the olive oil. Add the beef and pork. Cook, breaking up the meat with a wooden spoon, until lightly browned, about 4 minutes. Reduce the heat to medium. Add the onion and garlic. Cook until softened, 3 minutes. Sprinkle with the remaining spice mixture. Season with salt. Stir to coat.

Add the beer and cook until almost dry, 1 minute. Add the tomatoes. Adjust the heat to maintain a simmer. Cook, stirring occasionally, until thickened, 15 minutes.

Push the fries into the center of the pan or transfer to a 9x13-inch baking dish. Layer with half of the cheeses, the chili and the remaining cheese.

Bake until melted, 5 minutes.

Top with sour cream, bell pepper, scallions and olives.

Per Serving (excluding unknown items): 360 Calories; 30g Fat (75.0% calories from fat); 20g Protein; 2g Carbohydrate; trace Dietary Fiber; 89mg Cholesterol; 223mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 4 1/2 Fat.