



# Loaded Nacho Fries

## INGREDIENTS

- 1 (28-oz.) pkg. frozen Hy-Vee steak fries
- 1 (1-lb.) pkg. 85%-lean ground beef
- 1 (1.25-oz.) pkg. Hy-Vee original taco seasoning mix
- $\frac{3}{4}$  cup water
- 2 cups Hy-Vee shredded mild Cheddar cheese, divided
- 1 cup shredded iceberg lettuce
- $\frac{3}{4}$  cup Roma tomatoes, chopped
- Hy-Vee sour cream, for garnish
- Hy-Vee Cheddar cheese dip, melted
- Fresh cilantro, for garnish

## PREPARATION

- 1** Spread steak fries in a large rimmed baking pan; bake 10 minutes. Flip fries and bake 10 minutes more; remove from oven and set aside.
- 2** Cook ground beef in a large skillet over medium-high heat until browned (165°), stirring occasionally to break into crumbles. Stir in taco seasoning mix, and water. Bring to a boil; reduce heat. Simmer 5 to 7 minutes, stirring occasionally. Remove half of fries from the baking pan.
- 3** Spoon half of beef mixture and 1 cup Hy-Vee shredded mild 1 cup Cheddar cheese over fries in pan. Repeat layers with remaining fries and beef mixture, and an additional 1 cup Cheddar cheese. Bake 12 minutes or until cheese is melted.
- 4** Remove from oven and top with shredded iceberg lettuce, tortilla strips, and chopped Roma tomatoes. Garnish with sour cream, melted cheese dip, and fresh cilantro, if desired.

## NUTRITION FACTS

Calories: 220  
Total Fat: 13g  
Saturated Fat: 4.5g  
Trans Fat: 0g  
Cholesterol: 35mg

Sodium: 510mg  
Carbohydrates: 16g  
Fiber: 1g  
Sugar: 0g  
Protein: 10g