

Carne Asada Loaded Fries



FROM THE KITCHEN OF

DEBBIE MACOMBER

Bring the taqueria home with these Carne Asada Loaded Fries! Tender, grilled steak and all your favorite toppings get piled on top of crispy, seasoned waffle fries. Make this a fast weeknight meal by prepping the steak the night before and using store bought toppings.

Serves 4

Ingredients

1 ½ teaspoons kosher salt
½ teaspoon ground cumin
½ teaspoon chili powder
¼ teaspoon garlic powder
1 pound skirt steak
Canola or vegetable oil, for oiling grill grates
1 ½ pounds unseasoned frozen waffle fries

Queso cheese, warmed, for serving
Minced cilantro, for serving
Shredded cabbage, for serving
Guacamole, for serving
Sour cream, for serving
Pico de gallo, for serving
Sliced limes, for serving

Directions

Mix the salt, cumin, chili powder and garlic powder in a small bowl. Measure out ¾ teaspoon and set aside.

Place steak on a foil-lined baking sheet and sprinkle the remaining spice mix on both sides of meat. Place in the refrigerator for at least 1 hour or cover and refrigerate up to 1 day.

Preheat oven to 425°F.

On a gas grill, turn all burners to high. Let grill preheat for 10 minutes. Meanwhile, let steak sit at room temperature for 10 minutes.

On a foil-lined baking sheet, spread frozen waffle fries in a single layer. Sprinkle the ¾ teaspoon spice mix over the fries. Bake for 25 – 30 minutes, until crisp (not soft) and lightly browned.

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Directions Continued...

While the fries are baking, grill the steak. Oil the grates, then place steak on the grill. Cook for 4 to 5 minutes on the first side, then flip and cook another 2 to 3 minutes on the second side, until steak registers 125°F in the thickest part on an instant-read thermometer. Transfer to a plate, tent with foil, and let rest for 10 minutes. Slice with the grain into a few shorter sections, then thinly slice across the grain.

To serve, drizzle queso cheese over the fries, then top with steak and remaining toppings. Alternately, divide fries among 4 plates and let each person top their own according to preference.