

Edible Perspective

8.19.12

Nacho Fries [serves 4]

- 4 medium sized sweet or russet potatoes
- 2.5 Tbsp oil
- 2 tsp chili powder
- 1/2 tsp garlic powder
- 1 tsp cumin
- 1 tsp oregano
- 1 tsp salt
- 1/4 tsp coriander
- 1/4 tsp black pepper
- 1/4 tsp cayenne [optional]
- shredded cheese [optional]

Black Bean Topping

- 1 cup black beans, rinsed + drained
- 1 medium bell pepper, seeded + chopped
- 1/2 cup corn
- 1 small can mild green chiles
- 1/3 cup red onion, chopped
- 1 Tbsp oil
- 1 tsp garlic, minced
- 1/4 – 1/2 tsp salt
- 1/4 tsp smoked paprika
- 1/2 tsp chili powder
- 1/2 tsp oregano
- 1/2 tsp cumin
- black pepper

1. Preheat your oven to 425* and line 2 large baking sheets with parchment paper. [If you don't have parchment, lightly grease your pans.]
2. Slice your potatoes lengthwise in half. Lay on its flat side and cut slices lengthwise about 1/8-1/4" thick.
3. Mix spices together in a small bowl.
4. Place potatoes in a large bowl and toss with oil and spices until evenly coated.
5. Bake for about 35-40min total, flipping once at 20 minutes. Check at 35 minutes and bake until they're done to your liking.
6. While baking, heat a pan over medium and add the oil.
7. Once hot add in the pepper and onion, stirring for about 5-7 minutes until starting to

soften.

8. Add in the garlic and spices and stir for 30 seconds.
9. Mix in the corn [fresh or frozen] and black beans.
10. Let cook about 5-7 minutes, stirring a few times.
11. Stir in the green chiles for 1-2 minutes until hot.
12. Remove fries from the oven and turn your broiler on low.
13. Make piles with the fries on the parchment paper. Layer with cheese and the bean mixture or just the bean mixture. Add any other toppings you want to be hot. *I typically make 1 layer of fries, then the beans, then cheese, then repeat with a little extra bean mixture on top.*
14. Place the pan on the top rack and broil, watching carefully, for 2-4 minutes until the cheese is bubbly.
15. Top however you like: avocado, guacamole, greek yogurt, sour cream, tomatoes, hot sauce, salsa, ketchup, eggs, etc.