SERVING SIZE: ½ CUP FRIES, ½ CUP CHEESE SAUCE

YEILD: 14 SERVINGS

MEAL PATTERN CONTRIBUTION: 1.5 OZ EQ M/MA, ½ CUP STARCHY VEG

**Nacho Fries with Queso**

**Side**

**Ingredients and Instructions**

**French Fries 2 pounds**

**Taco Seasoning, salt free 2 Tbsp**

**Queso**

**Butter 3 ounces**

**Flour, all purpose 6 Tbsp**

**Milk 3 cups**

**Salt ½ tsp**

**Pepper, Cayenne ¼ tsp**

**Cheese, cheddar 1 pound 8 ounces**

**1. Melt butter in a medium size skillet over medium heat, once butter is melted add flour.**

**2. whisk until it combines into a smooth roux and begins to bubble around the edges**

**3. add the milk to the skillet and continue whisking.**

**4. once the milk has started to boil lower the heat and reduce to a simmer, allow sauce to thicken.**

**5. add the cayenne pepper and salt and continue to wisk.**

**6. Turn off the heat and add the cheese, stirring gently to allow the cheese to melt.**

**7. Cook fries according to manufactures instructions**

**8. Toss hot fries in seasoning.**

**SERVE TOGETHER AS A DELICIOUS SIDE**