

Chili Cheese Fries

Chill out with these spicy and gooey fries that are sure to please as an easy and fun finger food treat!



1 large package seasoned fries
8 oz processed cubed cheese
¼ cup milk
½ cup Harissa Sauce
½ cup canned diced green chilis

Optional garnishes: sliced green onions, sautéed mushrooms, chipotles in adobe sauce.

Substitute: steamed broccoli or cauliflower for the fries

Cook french fries according to the package directions. Remove from oven when crisp and golden.

Meanwhile, combine the cheese, milk, Harissa Sauce and cook on high for 1 minute and stir. Cook another minute and stir again. Cook another minute until all cheese is completely melted. Drizzle hot cheese sauce over fries and add garnishes of choice. Top with sliced green onions and remaining cheese and enjoy!

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