



# Russell Hobbs

DUALCHEF AIR FRYER Recipe

## LOADED FRIES WITH BACON AND CHEDDAR RANCH

Function: FRENCH FRIES

Time: 25 minutes

Serves: 6

### INGREDIENTS

- 1kg package frozen French fries
- 1 cup ranch dressing
- 4 slices bacon
- ½ cup cheddar cheese
- 1 stalk diced green onions

### METHOD

1. Start by adding your bacon strips in a single layer in your **Russell Hobbs DualChef** air fryer basket.
2. Set your air fryer temperature to 180°C for 5 minutes, or until the bacon is browned and reaches your desired crispiness. Transfer the bacon strips to a plate covered with paper towel. Once the bacon is cool, break into small pieces and keep aside.
3. Next, add your french fries in a single layer in your **Russell Hobbs DualChef** air fryer basket. You may have to do two batches.
4. Set your air fryer temperature to 200°C for 12 minutes. Pause your air fryer after 6 minutes and toss your french fries to ensure evenly cooking.
5. Once the fries start browning, add the cheese and ranch dressing and air fry for an additional about 45 seconds.
6. Remove from heat, sprinkle the crushed bacon on top, along with the diced spring onions.
7. Plate, serve and enjoy!

**Chef's tip:** French fries can be served with your favourite burger or ribs.