

Easy Waffle Fries (sides)

Prep: 10 mins. Cook: 25 mins. Servings: 4

Ingredients

4 medium sized Yukon Gold potatoes

½ c. shredded mozzarella cheese

¼ tsp. garlic powder

Salt to taste

Cooking spray

*Equipment: Round Waffle Maker or Mini Waffle Maker

Instructions:

1. Preheat your waffle maker on high
2. Wash potatoes and poke holes all over with a knife, then microwave for 7-10 minutes until tender.
3. Allow potatoes to cool, then lightly coat them with cooking spray.
4. Spray the waffle maker with cooking spray, then sprinkle a small amount of shredded cheese directly onto the surface.
5. Place one cooked potato on top of the cheese, then firmly press the lid down to flatten, lift the lid and sprinkle some more cheese on top of the potato.
6. Close the lid again and let the potato cook for about 5 minutes or until the cheese is golden and the potato is crispy.
7. Remove the potato from the waffle maker and repeat the cooking process with remaining potatoes.

***Chef Tip:** Eat your waffle fries with sour cream, Anything Sauce or even top with a fried egg for a delicious breakfast.

