

## **San Mateo's Chili Cheese Fries**

*Cabrini Lucero*

1 pack- San Mateo Foods Green Chili Sauce  
3 fresh Colorado Russet Potatoes  
1qt Canola oil  
1 Cup of Cheddar cheese  
Sour Cream  
Scallions

Prepare Chili according to directions.

Heat oil in deep frying pan or skillet to 350 degrees.

Cut Potatoes into french fry size pieces.

Cook fries in oil until golden brown.

Drain fries on paper towel or newspaper.

Salt fries to taste.

Center fries on a large plate or platter and spread cheese evenly over the top.

Smother with Chili sauce.

Top with a spoon of sour cream.

Garnish with chopped Scallions.