



**Makes one 13x9-inch
casserole**

Cook Time: 1 hours

INGREDIENTS:

FRIES AND CHEESY SAUCE

4 pounds Russet potatoes, cut
into ½-inch-thick wedges

1 cup unsweetened, unflavored
plant-based milk

¼ cup nutritional yeast

1 tablespoon lemon juice

1 teaspoon garlic powder

Sea salt and freshly ground
black pepper, to taste

CHILI AND GARNISHES

1 medium onion, cut into ¼-inch
dice (about 2 cups)

6 cloves garlic, minced

2 15-ounce cans red kidney
beans, drained and rinsed (3
cups)

1 15-ounce can fire-roasted
tomatoes (1½ cups)

4 tablespoons mild (or hot) chili
seasoning

2 tablespoons lemon juice

Sea salt and freshly ground
black pepper

2 stalks scallions, thinly sliced
(¼ cup)

2 tablespoons chopped fresh
cilantro

Vegan Chili Cheese Fries

This festive dish is a healthy reinvention of a greasy fast-food classic. Oven-baked steak-cut fries get smothered in a zesty homemade chili, then topped with a smooth potato-based cheesy sauce. Yum!

By Darshana Thacker Wendel

- 1 Preheat oven to 400°F.
- 2 Place potato wedges in a steamer basket in a saucepan. Add water to saucepan to just below basket. Cover pan and steam potatoes 15 to 20 minutes or until tender. Transfer ¼ of the potatoes to a bowl and set aside. Spread out the remaining potatoes in a 13x9-inch casserole dish; bake 20 minutes until fries are crispy and brown.
- 3 For Cheesy Sauce, add milk, nutritional yeast, lemon juice, and garlic powder to bowl with reserved steamed potatoes. Mix well, using a potato masher to mash the potatoes into a smooth sauce. Season with salt and pepper.
- 4 For chili, in a sauté pan, combine onion and garlic with ¼ cup of water. Sauté 10 minutes on medium heat until onion is tender, adding water, 1 to 2 tablespoons at a time, as needed to prevent sticking. Add beans, tomatoes, and chili seasoning, and cook 5 minutes more or until chili thickens. Add lemon juice, and season with salt and pepper.
- 5 To assemble Chili Cheese Fries, spread chili over baked fries in casserole dish. Dollop Cheesy Sauce over chili layer. Bake 20 minutes or until Cheesy Sauce is lightly browned.
- 6 Remove from oven and garnish with scallions and cilantro. Serve immediately.