



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

OVEN WAFFLE FRIES

1 package (22 ounces) frozen waffle fries,
thawed

½ cup vegetable oil

2 teaspoons seasoned salt

1 package (0.4 ounces) dry ranch style dressing
mix

1 package (8 ounces) Velveeta shreds (2 cups)

1. Preheat oven to 400 degrees F. Line large jellyroll pan with foil; coat with no-stick cooking spray.
2. Place thawed fries on prepared jellyroll pan.
3. In 1-cup measure, whisk together oil and dry salad dressing mix until mix is dissolved. Drizzle over fries and gently toss to coat all fries. Arrange fries in single layer.
4. Bake in 400 degree oven for 15 minutes. Stir, then bake for another 10 minutes.
5. Remove fries from oven, and sprinkle fries with seasoned salt. Sprinkle shredded cheese over fries. Return pan to oven and bake until cheese is melted, about 5 to 10 minutes.

Make 10 large servings.

