



RECIPE | TOMATOES

# LOADED WAFFLE FRIES



10 min  
PREP.



6



easy

30 min

20 min  
COOKING

## INGREDIENTS

### FOR THE WAFFLES:

- 1 dry pint Pure Flavor® Sangria® Medley Tomatoes, diced
- 2 scallions, chopped
- 1 pack frozen waffle fries
- 1 bunch fresh green chives, chopped
- ¼ cup bacon bits
- ½ cup sour cream
- ¾ tsp horseradish

### FOR THE CHEDDAR CHEESE SAUCE:

- 1 cup cheddar cheese, shredded
- 3 oz can green chiles, diced
- ¾ cup whole milk
- 1 tbsp flour
- 1 tbsp butter
- Salt to taste



## DIRECTIONS

- 1 Bake waffle fries following package instructions or until crispy so they hold toppings. Let them cool.
- 2 In a medium bowl, mix sour cream and horseradish. Set aside.
- 3 In a small saucepan, add flour and butter over medium heat. Whisk until butter melts. Add milk and whisk for 2-4 minutes or until combined. Remove from heat.
- 4 Add cheddar cheese and chiles into the mixture and whisk together.
- 5 Place waffle fries on a serving plate. Start assembling with sour cream and cheese, then add tomatoes, bacon bits and top with chives.