

Nacho "Cheese" Fries

Ingredients:

Fries:

2-3 Russet Potatoes
1 tsp Paprika
1/2 tsp Garlic powder
1 tsp dried Oregano
1/2 tsp Sea Salt

Nacho cheese sauce:

1 large Potato, diced
1 Carrot, diced
1 tsp Turmeric
1/2 Garlic powder
1/2 tsp Cayenne
1 tbsp Lemon juice
1 tsp Sea Salt
1/2 tsp Black Pepper
1/2 cup steaming Water or Vegetable Stock

Directions:

Preheat oven to 400F. Cut the potatoes into thick fries, then place them in a bowl with paprika, garlic powder, dried oregano and sea salt. Toss to coat. Arrange the potatoes on a baking tray covered with parchment paper so that there's space between the fries. Place in the oven and bake for 20-25 minutes, until browned, flipping them half way.

To make the sauce, add a couple of inches of water to a medium-sized pot and place a steaming basket in it. Add the diced potato and carrot, cover and cook for 25-30 minutes until soft. Remove from heat and set the steaming water aside.

Place the cooked potatoes and carrots in a blender with turmeric, garlic powder, cayenne, lemon juice, sea salt, pepper and the steaming water. Blend until very smooth. Serve in a bowl with the fries.