

CopyCat Taco Bell Cheesy Fiesta Potatoes

Ingredients

2 pounds Russet potatoes
1/2 cup all-purpose flour
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/4 teaspoon paprika
1/4 teaspoon Cayenne Pepper
8 ounces canned cheese sauce
4 ounces sour cream

Directions

Wash and peel potatoes. Cut potatoes into $\frac{1}{2}$ inch to $\frac{3}{4}$ inch cubes. Rinse potatoes off, and pat dry with a paper towel. Heat oil in a deep fryer to 350 degrees.

Prepare seasoned flour for potatoes by combining flour, onion powder, garlic powder, paprika, and cayenne pepper in a medium-sized bowl.

Drop potato chunks into the flour, and coat well. Shake off excess seasoned flour before placing into the deep fryer.

Deep fry for about 10 to 12 minutes or until the potatoes are golden brown. Remove potatoes from the fryer, and drain on wire rack.

Heat cheese sauce, pour 2 ounces of cheese sauce over potatoes, and top with 1 ounce of sour cream.