



DISHING IT UP WITH DANA

Taco Dip Paired with Chili Lime Waffle Fries

Initial crunch transitions into a soft, fluffy texture that completes the experience of this dish

Column and photos by Dana Rady, Wisconsin Potato & Vegetable Growers Association

I don't know what it is about Mexican food, but I never seem to tire of it. That said, there are times when I tire of the "same old way" of Mexican food preparation.

When we eat at a Mexican restaurant, I love to try new dishes, but they aren't always those I would prepare at home, or at least not ones I always trust myself to make successfully.

So, when we eat Mexican food at home, it tends to be tortillas with meat and all the toppings. Alternatively, we make taco salad and substitute tortilla chips for the tortillas. Don't get me wrong, these are delicious options. But sometimes changing it up a bit is nice!

That's why I stepped outside of my box and prepared a taco dip with waffle fries, and not just any waffle fries, but those seasoned with a chili lime flavoring.

Of course, I've made a taco dip before. I've just never paired it with waffle fries. Yes, there's a first time for everything, and this won't be my last.

I love the simplicity and versatility of this recipe, and the fact that it can

feed a small group or a large crowd. And while you get the crunch when you pair tortilla chips with taco dip, you don't get the crunchy outside and soft, warm inside like you do with waffle fries.

The initial crunch of the waffle fry transitions into a soft and fluffy texture that really completes the experience of this dish.

Want some protein? No problem, just add seasoned taco meat. Want gluten-free? This recipe can help.

continued on pg. 66

TACO DIP WITH CHILI LIME WAFFLE FRIES

INGREDIENTS: 7-LAYER TACO DIP

1 can	(16 oz) refried beans
1 cup	(8 oz) sour cream
1 1/2 Tbsp	taco seasoning
1 cup	guacamole
1 cup	salsa
1 cup	shredded cheese, Mexican blend
1/2 cup	diced cherry tomatoes
1 cup	shredded Iceberg lettuce
2.25 oz	sliced black olives, drained
2 Tbsp	chopped green onions

CHILI LIME WAFFLE FRIES

4 cup	waffle fries, frozen (22 oz bag)
2 Tbsp	chili lime seasoning



Dishing It Up with Dana...

continued from pg. 65



Want something satiating? “Taco Dip with Chili Lime Waffle Fries” will not disappoint. Don’t believe me? Give it a whirl! You’ve got nothing to lose.

DIRECTIONS

7-Layer Taco Dip

In a bowl, combine the sour cream and taco seasoning until the mixture is uniform.

In a serving dish, begin layering the ingredients. Spread the refried beans into the dish, followed by the sour cream mixture, guacamole, and salsa.

Top with the shredded cheese, followed by lettuce, diced tomatoes, black olives and green onions.

Chili Lime Waffle Fries

To prepare the waffle fries, preheat

an oven or air fryer to 375 degrees Fahrenheit.

If using an oven, spread the fries onto baking trays. If using an air fryer, bake in batches depending on the size of your appliance.

Bake for 16 minutes or until golden.

Immediately spice the fries with chili lime seasoning as soon as they are done baking.

Put the Chili Lime Waffle Fries on a tray and serve alongside the 7-Layer Taco Dip. Enjoy! **BCT**

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ADVERTISERS INDEX

Advanced Farm Equipment	67
Badger Plastics & Supply	25
Badger State Irrigation.....	68
Baginski Farms Inc.	39
Big Iron Equipment.....	19
Binfront Barriers	36
Bushmans' Inc.	3
Compeer Financial.....	15
CoVantage Credit Union	22
Dynamic Alliance Roofing	33
Food + Farm Exploration Center..	43
Fox Packaging Solutions.....	47
Insight FS	61
Jay-Mar, Inc.	16
J.W. Mattek & Sons, Inc.	23
Mast Enterprises	8
McGowan Rice Construction	51
National Potato Council.....	21
Nelson's Vegetable Storage Systems Inc.	20
North Central Irrigation	63
Nutrien Ag Solutions	57
Paragon Potato Farms	55
Rapid Packaging	31
Riesterer & Schnell	53
Roberts Irrigation	2
Ron's Refrigeration	30
Sand County Equipment.....	13
Schroeder Brothers Farms.....	7
Swiderski Equipment	45
Symach Palletizers, BW Flexible Systems	9
T.I.P.	27
ThorPack, LLC	35
Titan Machinery	17
Volm Companies.....	11
Warner & Warner Inc.	5
WPVGA Support Our Members ...	29
WSPIA.....	56
Wyma Solutions.....	24