

Air-Fryer ORE-IDA French Fries

Prep Time: 5 min. | **Total Time:** 25 min. | **Makes:** 4 servings

What You Need

3 cups (about 1/3 of 32 oz bag) ORE-IDA GOLDEN CRINKLES

1/2 cup HEINZ MayoChup or HEINZ Mayoracha

Make It

HEAT air fryer to 400°F

SPRAY air fryer basket with cooking spray. Place potatoes in prepared basket, then place basket in air fryer.

COOK 20 min. or until potatoes are tender and evenly browned, gently shaking basket after 10 min.

SERVE with MayoChup or Mayoracha

Special Extra:

Toss hot cooked potatoes with your favorite dry seasoning before serving.



Caramelized Onion-Bacon Cheeseburger

Prep Time: 25 min. | **Total Time:** 25 min. | **Makes:** 4 servings

What You Need

- 1 lb. lean ground beef
- 2 tsp. GREY POUPON Harvest Coarse Ground Mustard
- 2 tsp. LEA & PERRINS Worcestershire Sauce
- 1/2 tsp. each black pepper and garlic powder
- 4 slices OSCAR MAYER Bacon, chopped
- 1/2 cup slivered onions
- 1/4 cup HEINZ Tomato Ketchup
- 4 green lettuce leaves
- 4 brioche sandwich rolls (4 inch), split
- 4 KRAFT Singles
- 8 CLAUSSEN Kosher Dill Burger Slices

Make It

MIX beef, mustard, Worcestershire sauce and dry seasonings just until blended; shape into 4 (1/2-inch-thick) patties. Set aside.

COOK bacon and onions in skillet over medium heat 10 to 15 min. or until bacon is crisp and onions are lightly browned, stirring frequently.

MEANWHILE, cook beef patties in separate covered nonstick skillet over medium heat 10 min. or until done (160°F), turning burgers and uncovering skillet after 5 min.

USE slotted spoon to transfer bacon mixture from skillet to medium bowl. Stir in ketchup.

PLACE lettuce on bottom halves of rolls; top with burgers, Singles, bacon mixture and pickles. Cover with tops of rolls.

Serving Suggestion:

Serve with your favorite mixed green salad topped with *Kraft* Buttermilk Ranch Dressing.

Special Extra:

To serve the burgers in toasted rolls, place rolls, cut sides down, in nonstick skillet before using the skillet to cook the burgers. Cook rolls over medium heat 3 to 5 min. or until lightly toasted. Set rolls aside, then use skillet to cook burgers as directed.

