

LAY'S® Cheddar & Sour Cream Potato Salad

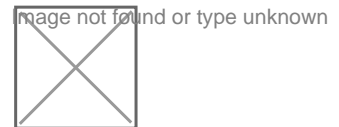
Ingredients

- 1/3 cup + 1/2 cup, divided LAY'S® Cheddar & Sour Cream Flavored Potato Chips, crushed
- 2 lbs Yukon Gold baby potatoes
- 1 cup mayo
- 1/2 cup sour cream
- 1 hard boiled egg, chopped
- 1 cup shredded cheddar cheese
- 3 tbsp pickle relish
- 2 tbsp stone ground mustard
- 1/3 cup red onion, small dice
- 1/4 cup green onion, sliced
- 1/4 cup + to garnish parsley, chopped
- 1/4 tsp paprika
- 1/4 tsp garlic powder
- To taste kosher salt
- To taste black pepper



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
50 min	0 min	50 min	10-12

Made with



**LAY'S® Cheddar & Sour Cream Flavored
Potato Chips**

How to make it

1. Slice the potatoes into bite sized halves or quarters, then place in a large pot with water to cover. Bring to a boil, cover, and cook until fork tender. Drain and rinse under cold water to cool, then transfer to a large bowl.
2. Add the mayo, sour cream, chopped hard-boiled egg, shredded cheese, pickle relish, mustard, red onion, celery, green onion, chopped parsley, paprika, and garlic powder. Stir to combine.
3. Fold in 1/3 cup crushed LAY'S® Cheddar & Sour Cream Flavored Potato Chips, and season with salt and pepper to taste.
4. Refrigerate until ready to serve.

5. Garnish with a few sprigs of fresh parsley, and a generous handful of LAY'S® for extra flavor. Enjoy!