

LAY'S® Classic Potato Soup

Ingredients

- 4 strips bacon, chopped
- 1 large onion, diced
- 2 cloves garlic, minced
- 4 cups chopped potatoes
- 1 bay leaf
- 1 tsp paprika
- 1 tsp fresh thyme
- 1/4 tsp white pepper
- 4 cups no-salt-added chicken broth
- 1 tsp salt
- 1 tsp black pepper
- 4 cups LAY'S® Classic Potato Chips crushed and divided
- 1 cup heavy or whipping (35%) cream
- 1 cup shredded cheddar cheese, for garnishing
- 2 green onions, thinly sliced
- 1/2 cup sour cream

How to make it

1. In Dutch oven or large saucepan set over medium heat, cook bacon, stirring occasionally, for 6 to 8 minutes or until bacon is golden and crispy. Using slotted spoon, transfer to paper towel-lined plate.
2. Add onion and garlic to Dutch oven and cook, stirring occasionally, for 3 to 5 minutes or until starting to soften. Stir in potatoes, bay leaf, paprika, thyme and white pepper. Pour in broth and season with salt and black pepper.
3. Reserve 1 cup LAY'S® Classic Potato Chips for garnishing. Stir in remaining chips into soup. Bring to a boil. Reduce heat to low. Cover and simmer, stirring occasionally, for 30 to 40 minutes or until potatoes are tender and



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	50 min	80 min	6

Made with



LAY'S® Classic Potato Chips

falling apart, and soup is thickened. Remove bay leaf.

4. Stir in cream; bring back to a simmer. Using immersion blender, purée soup until smooth. (Alternatively, let cool slightly and, in batches, carefully purée in stand blender.)
5. Divide soup among 6 bowls. Top each with cheddar, bacon and green onions. Finish with dollop of sour cream and sprinkle with reserved chips.