

# LAY'S® Crispy Parmesan Potatoes

## Ingredients

- 1/4 cup LAY'S® Wavy Original Potato Chips
- 4 tbsp + 1 tbsp butter
- 1 cup + 1 tbsp Parmesan cheese
- 1 ½ lbs bite size golden potatoes
- 1/4 tsp paprika
- 1/2 tsp garlic powder
- To taste salt and pepper
- 1 tbsp + garnish parsley

For The Dipping Sauce:

- 1/2 cup sour cream
- 1/4 tsp garlic powder
- 2 tsp hot sauce
- 1/4 tsp paprika
- 1 ½ tbsp green onions, sliced

## How to make it

1. Preheat the oven to 425°F and line a baking tray with parchment paper.
2. Measure 4 tbsp of the melted butter and place into a bowl. Combine with the crushed LAY'S® chips and 1 cup parmesan. Mix well until the mixture resembles wet sand.
3. Pour onto the prepared baking tray and spread into an even layer.
4. Wash, dry, and slice the potatoes in half. Mix them in a bowl along with the remaining 1 tbsp of melted butter. Season with paprika, garlic powder, salt and pepper.
5. Line the potatoes next to each other, cut side down on the tray, gently pressing each into the cheese mixture.
6. Sprinkle the potatoes with the remaining 1 tbsp of Parmesan, then bake for 20-25 minutes or



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	25 min	40 min	6-8

## Made with



LAY'S® Wavy Original Potato Chips

until the cheese is golden brown and crispy and the potatoes are cooked through.

7. Remove the potatoes from the oven and allow to cool slightly before using a spatula to transfer the potatoes onto a serving dish.
8. Serve with ranch dressing or create your own dipping sauce by combining the sour cream, garlic powder, hot sauce, paprika and green onions.
9. Garnish with additional crushed LAY'S® and green onions and enjoy!