

LAY'S® Sour Cream & Onion Corn Fritters

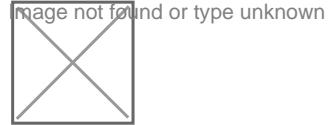
Ingredients

- 3/4 cup LAY'S® Sour Cream & Onion Flavored Potato Chips
- 2 cups frozen corn, thawed slightly
- 1/3 cup onions, small dice
- 1/3 cup bell peppers, small dice
- 2 eggs
- 1/2 cup buttermilk or milk
- 1/4 cup all-purpose flour
- 1/4 cup cornmeal
- 1 tsp baking powder
- 3/4 cup shredded cheddar cheese
- 1/2 tsp paprika
- 1/2 tsp garlic powder
- 1 tsp sugar
- To taste salt
- To taste black pepper
- 2 tbsp butter
- 1/2 cup sour cream
- 2 tbsp chives (or green onions)



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	30

Made with



LAY'S® Sour Cream & Onion Flavored Potato Chips

How to make it

1. In a large bowl, combine crushed LAY'S®, corn, diced onions and bell peppers and mix to combine. Add the eggs, buttermilk, flour, cornmeal, baking powder, shredded cheese, and 1 tbsp of the chives and stir until fully incorporated.
2. Season with paprika, garlic powder, sugar, salt, and pepper.
3. Preheat a large non-stick skillet over medium heat.

4. Add the butter then scoop and drop the corn mixture into rounded 1 tbsp sized portions, pressing down gently to flatten.
5. Cook for 2-3 minutes on each side until the exterior is golden brown and crispy.
6. Once cooked, carefully remove from the pan and arrange on a large serving platter with a side of sour cream for dipping and a sprinkle of chives to garnish. Pair with additional whole LAY'S® Sour Cream & Onion chips for extra crispy crunch and enjoy!