

# LAY'S® Wavy Chile Queso Hash Brown Casserole

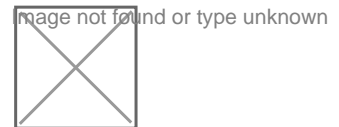
## Ingredients

- 1 ½ lbs frozen diced hash brown potatoes
- 1 can (10 oz) condensed cream of chicken soup
- 1 can (4 oz) diced green chiles, drained
- 1 cup sour cream
- 3 cloves garlic, minced
- 1 tbsp hot sauce
- 1 tbsp ground cumin
- 1 ¾ tsp chili powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1 cup crumbled cooked bacon, divided
- 2 cups LAY'S® Wavy Original Potato Chips
- 2 green onions, thinly sliced



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 30 min    | 55 min    | 85 min     | 8        |

## Made with



**LAY'S® Wavy Original Potato Chips**

## How to make it

1. Preheat oven to 375°F. Grease 13 x 9-inch baking dish.
2. In large bowl, stir together hash browns, soup, green chiles, sour cream, garlic, hot sauce, cumin, chili powder, salt and pepper. Stir in cheddar cheese, Monterey Jack cheese and 3/4 cup bacon. Scrape into prepared dish; smooth top.
3. Lightly crush LAY'S® Wavy Original Potato Chips into smaller pieces; sprinkle over casserole. Top with remaining bacon.
4. Cover with foil and bake for 30 minutes. Remove foil. Bake, uncovered, for 20 to 25 minutes or until golden brown and bubbly. Let

stand for 5 to 10 minutes before serving.  
Garnish with green onions.