

LAY'S® Wavy Potato and Parmesan Gratin

Ingredients

- 2 cups LAY'S® Wavy Original Potato Chips
- 2 cups 35% heavy cream
- 1 leek (white and light green parts only), sliced into thin rings
- 3 cloves garlic, minced
- 1 tsp each salt and pepper
- 2 lbs Yukon Gold potatoes, peeled and thinly sliced
- 1 ½ cups shredded Gruyere cheese
- 6 tbsp grated Parmesan cheese



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	1 hr 20 min	1 hr 45 min	4

How to make it

1. Preheat oven to 325°F. In food processor, pulse LAY'S® Wavy Original Potato Chips until lightly crushed; set aside.
2. In high-sided skillet set over medium heat; combine cream, leek, garlic, salt and pepper. Bring to boil. Reduce heat to medium; cook for 5 minutes.
3. Add sliced potatoes; return to boil. Reduce heat to medium-low; cover and simmer, stirring frequently, for 15 minutes.
4. Spoon one-third of the potato mixture into greased 9-inch square baking dish. Sprinkle with 1/2 cup Gruyere cheese and 2 tbsp Parmesan cheese. Repeat layers twice.
5. Sprinkle LAY'S® Wavy Original Potato Chips over top. Bake for 55 to 60 minutes or until top is golden brown and potatoes are tender (if gratin starts to brown too quickly on top, cover with foil).

Made with



LAY'S® Wavy Original Potato Chips