

LAY'S® POTATO CHIP TO POTATO DISH WITH MATT JAMES

Ingredients

- 1 bag LAY'S® Classic Potato Chips
- 2 cups water
- 1/2 cup whole milk
- 4 oz butter
- 2 tsp OLD BAY® seasoning
- 1/4 cup grated Parmesan
- 1/4 cup cheddar cheese

How to make it

1. Bring 2 cups of water to a boil in a pot.
2. Measure 6 oz of LAY'S® Classic Potato Chips.
3. Add the potato chips to the boiling water and mix.
4. When the potato chips are completely soft and have thickened into a mashed potato consistency, add 1/2 cup of whole milk to the pot.
5. After the milk is mixed into the softened potato chips, add 4 oz of butter for additional flavor.
6. Pour the potato chip mixture into a 3.5L serving dish and prep your topping.
7. Topping: Crush remaining LAY'S® Classic Potato Chips. In a separate mixing bowl, combine crushed potato chips, 2 tsp OLD BAY® seasoning, and 1/4 cup grated Parmesan and 1/4 cup cheddar cheese and mix.
8. Sprinkle the topping on the potato chip mixture and place dish into the oven for 10 minutes at 375°F or until the topping is melted and browned to a light golden crisp.



PREP
TIME
10 min



COOK
TIME
10 min



TOTAL
TIME
20 min



SERVINGS
12

Made with



LAY'S® Classic Potato Chips