

LAY'S® Kettle Cooked Warm Apple Nachos

Ingredients

- 9 ounces (or 8 cups) [products] LAY'S® Kettle Cooked Original Potato Chips

Nut Brittle:

- 1/2 cup pancake syrup
- 1/4 cup packed brown sugar
- 1 1/2 teaspoons cornstarch
- 1 tablespoon corn syrup
- 1/2 cup pecans
- 1/2 cup walnuts

Sautéed Apples:

- 2 tablespoons butter
- 2 apples, cored, peeled and diced
- 2 tablespoons brown sugar
- 1/2 teaspoon ground cinnamon Pinch ground nutmeg

Assembly:

- 1-pint dulce de leche ice cream
- 1/4 cup caramel sauce

How to make it

1. Nut Brittle: Combine pancake syrup, sugar, cornstarch and corn syrup in saucepan set over medium-low heat; bring to simmer. Cook for about 15 minutes or until the liquid is thickened. Stir in pecans and walnuts until well coated.
2. Pour mixture onto parchment paper-lined baking sheet; refrigerate until set and hardened. Break into pieces.
3. Sautéed Apples: Melt butter in large skillet set over medium-high heat; cook apples, brown sugar, cinnamon, nutmeg and 1/4 cup water for



PREP
TIME
10 min



COOK
TIME
25 min



TOTAL
TIME
-



SERVING
-

Made with



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5 to 8 minutes or until tender; set aside.

4. Assembly: Divide LAY'S® Kettle Cooked Original Potato Chips among 4 to 6 plates. Top with sautéed apples, ice cream, caramel sauce and nut brittle.