

# 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 teaspoon each salt and pepper
- 2 pounds Yukon Gold potatoes, peeled and thinly sliced
- 1 1/2 cups shredded Gruyere cheese
- 6 tablespoons grated Parmesan cheese

## 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 tablespoons 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).



PREP  
TIME  
25 min



COOK  
TIME  
1 hour 20  
min



TOTAL  
TIME  
26 min



SERVING  
-

## Made with



**LAY'S® Wavy Original Potato Chips**