

Lay's® Zesty Potato Salad





Ingredients

- 1 1/2 lbs Yukon Gold potatoes, chopped
- 1 cup Lay's® Smooth Ranch Dip
- 4 tsp cajun seasoning
- 4 hard-boiled eggs, peeled and chopped
- 1 small jalapeño pepper, seeded and diced
- 1 small red onion, diced
- 1 1/2 cups shredded Monterey Jack cheese
- 1 1/2 cups drained canned corn kernels
- 2 scallions, chopped, divided
- 3 tbsp chopped cilantro, divided
- 2 tbsp chopped fresh parsley, divided
- 1 tsp salt
- 1/4 tsp black pepper

How to make it

1. To large saucepan of cold salted water set over medium-high heat, add potatoes; bring to a boil. Reduce heat to medium-low and simmer, stirring occasionally, for 13 to 15 minutes or until tender. Drain and let cool slightly.
2. In large bowl, stir together Lay's® Smooth Ranch Dip and Cajun seasoning. Add potatoes, eggs, jalapeño, onion, cheese, corn, half the scallions, half the cilantro, half the parsley, salt and pepper. Stir gently until evenly coated and well combined.
3. Garnish with remaining scallion, remaining cilantro and remaining parsley.



			
PREP TIME	COOK TIME	TOTAL TIME	SERVING
15 minutes	15 minutes	30 min	4-6

Made with



Lay's® Smooth Ranch Dip