



# Steakhouse Seasoned Potato Chips with Chipotle Sour Cream

Yield:  
2 -3

Prep Time:  
5 Minutes

Cook Time:  
25 Minutes

Ready Time:  
30 Minuets

A well-seasoned potato plays many roles. The most important of them all – people pleaser!

## Ingredients:

- ✓ As needed cooking oil spray, only if you're using an air fryer
- ✓ 1 (1lb) package A Cut Above® Fresh-Cut Sliced Potatoes
- ✓ 2 tablespoons canola or avocado oil (however, if you have some bacon fat handy, this is a luxurious substitution)
- ✓ 1 tablespoon Montreal Steak Seasoning (or any steak/chophouse seasoning you prefer)
- ✓ ½ cup sour cream

- ✓ 1½ tablespoon chipotle peppers, canned in adobo sauce, chopped fine (find these in the ethnic aisle, they're usually next to the salsa or canned pepper varieties)

## Preparation:

### Air fryer directions

1. **Preheat** the air fryer to 400°F.
2. Lightly spray the air fryer basket with the cooking oil spray. Empty the A Cut Above Fresh-Cut Sliced Potatoes from the package and place in the basket of the air fryer. Make sure the potatoes are in an even layer, you may need to cook in batches depending on the size of your air fryer.
3. Brush them with the oil of your choice.
4. Sprinkle the potatoes evenly with the steak seasoning.
5. Cook the potatoes for 25 minutes or until they are golden brown and crispy.

### Oven directions

1. **Preheat** the oven to 425°F.
2. Remove the A Cut Above Fresh-Cut Sliced Potatoes from the package and lay in an even layer on a baking sheet. Make sure the potatoes are in an even layer, you may need to use 2 sheets.
3. Brush them with the oil of your choice. Sprinkle the potatoes evenly with the steak seasoning. Cook the potatoes for 20-22 minutes or until they are golden brown and crispy.

While the potatoes are cooking, mix the sour cream together with the chipotle peppers (less peppers can be used for a milder sauce if desired).

Serve potato chips with the chipotle sour cream. Enjoy!