

*Mrs.
Richardson's*
for a little extra yum™

Mrs. Richardson's® Dark Chocolate and Sea Salt Potato Chips

Featuring: Mrs. Richardson's® Dark Chocolate Dessert Sauce

The perfect salty-sweet snack does exist! This creative twist on the classic potato chip are oh so delicious, rich, and savory. We just can't get enough! Try them once and you'll never go back to regular chips again.

Ingredients:

- 1/4 Cup Mrs. Richardson's® Dark Chocolate Dessert Sauce
- 24 thick-cut potato chips, such as kettle-cooked chips or ridged chips
- Scant teaspoon flaky sea salt, such as Maldon

Directions:

Step 1: Transfer Mrs. Richardson's Dark Chocolate Dessert Sauce to a shallow saucer or small bowl. Warm slightly in the microwave, about 30 seconds on medium power.

Step 2: Place a wire rack over a rimmed baking sheet. Spray rack with pan spray to prevent sticking.

Step 3: Dip each chip into chocolate sauce, covering roughly half the chip and letting excess drip back into dish. Transfer chip to rack on baking sheet.

Step 4: Repeat with remaining chips.

Step 5: Sprinkle the chocolate-covered side of each chip with a pinch of flaky sea salt.

Step 6: Freeze to set, about 30 minutes. Serve immediately, or keep frozen until ready to serve.

***Yields around two dozen chips**

