**Thick Cut Potato Chips with Kimchi Queso**

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**Description:** Crispy thick cut russet potato chips with a creamy queso dip flavored with spicy kimchi.

**Servings:** 12

**Preparation Time:** 15 minutes

**Cooking Time:** 20 minutes

**Total Time:** 35 minutes

**Potato Type:** Russets

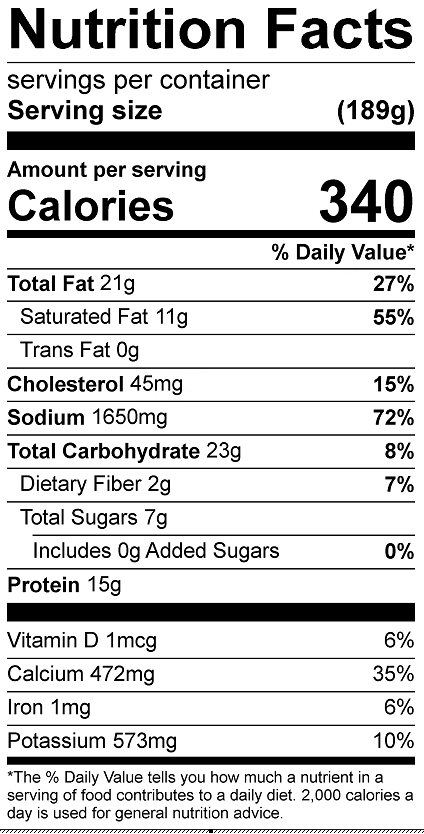
**Course:** Appetizer, Snack

**Ingredients**

* 2.2lbs (1 kg) Russet Potatoes, sliced lengthwise 1/8th inch thick
* As Needed Vegetable Oil for frying
* 2 teaspoons Sea Salt
* 2/3 cup (180g) Prepared Cabbage Kimchi, chopped
* 32 ounces (907g) Velveeta Cheese, cut into 1 inch cubes
* 1 cup (240ml) Whole Milk
* 1 tablespoon (2g) Furikake Seasoning (Optional)
* ½ cup (40g) Green Onions, sliced

**Preparation**

1. Preheat a fryer or a pot of oil to 350 °F (177 °C)
2. Slice the russets and immediately place them into a container of water to prevent them from oxidizing. Drain the sliced potatoes in a salad spinner or on paper towels. Fry the chips in the oil for 7-8 minutes or until the bubbles subside and the potatoes are golden and crisp. Drain the chips on some paper towels or a cookie sheet fitted with a wire rack.
3. To make the queso; start by chopping the kimchi, this can be done by hand or in a food processor or blender. Simply roughly chop the kimchi and set it aside. The Velveeta and the milk can be placed into a large saucepan or even a crockpot. Heat the cheese over medium heat, until it’s melted and incorporated with the milk.
4. Add the chopped kimchi and stir to combine.
5. When ready to serve, garnish the queso with the furikake seasoning if desired. And sprinkle the chips with the sliced green onion.
6. Serve immediately and enjoy.



Vitamin C: 5.52mg