



# Parm & Prosciutto Chip Tower

by **Chef Jackie B (aka SPARKLES)**



Crunchy, salty, sweet, and savory all at once — this warm chip tower is dangerously easy to make and even easier to demolish.

**Prep Time:**

10 Mins

**Cook Time**

15mins

**Serves:**

4 Servings

**Level:**

Beginner

## Ingredients

- 1 (16 oz) bag thick kettle-cooked potato chips (Cape Cod preferred for sturdiness)
- Honey
- 8 oz Parmigiano Reggiano, divided
- 4 oz thinly sliced prosciutto
- Aged balsamic vinegar (thick, syrupy style)

## Instructions

### Step 1 – Bake the Chips

- Preheat oven to 350°F. Line two baking sheets with parchment.
- Spread chips in a single layer on one sheet. Drizzle lightly with honey.
- Grate half the Parmigiano evenly over the chips.
- Bake 10 minutes, until cheese melts and chips are warm.

### Step 2 – Crisp the Prosciutto

- Lay prosciutto in a single layer on the second sheet.
- Bake 5–7 minutes until crisp and curled. Cool completely.

### Step 3 – Build the Tower

- Pile hot chips into a large serving bowl or platter.
- Drizzle generously with balsamic.
- Grate remaining Parmigiano over the top.
- Crush prosciutto and shower over the tower.

## Serving & Finishing

- Serve immediately — before a chip landslide occurs.