

Summer Grilling - The Heat Is On!

Food Safety Tip: Do not place a cooked potato in the refrigerator with aluminum foil on it. Botulinum bacteria may potentially grow when the potato passes through the temperature danger zone (41-135 degrees).

Grilling Technique: Start the potatoes before the meat of choice, since they take longer to cook.

Parmesan Garlic Potato Foil Packets

Serving Size: 4

Ingredients:

2 lbs Red Potatoes (cut into 1in pieces)

2 Tbsp Olive Oil

½ cup Grated Parmesan Cheese

3 Garlic Cloves minced

1 Tbsp Italian Seasoning

¼ tsp salt

¼ tsp pepper

Parsley

Parmesan cheese



Directions:

In a bowl, toss together red potatoes, olive oil, parmesan cheese, and seasonings until coated. Lay potatoes on a sheet of aluminum foil. Fold in the sides to create a foil pack. Place on the grill for 20-30 minutes on medium-high heat. Top with parsley and freshly grated parmesan cheese, if desired.