

GRILLED POTATO SALAD WITH LEMON VINAIGRETTE



Recipe brought to you and adapted by Kristin E. Davis, MS, RD, LD, OTL
(adapted from: seriouseats.com)

INGREDIENTS

- **2 pounds small yellow or red-skinned new potatoes**
- **2 Tablespoons minced fresh oregano or 1 Tablespoon dried oregano, divided**
- **2 Tablespoons minced fresh parsley or 1 Tablespoon dried parsley, divided**
- **4 medium cloves garlic, minced, divided**
- **1/4 cup olive oil, divided**
- **Salt and pepper to taste**
- **1/4 cup scallions (~4 whole), thinly sliced**
- **2 Tablespoons shallots (~1 small), minced**
- **1 Tablespoon whole grain mustard**
- **1 whole lemon**

DIRECTIONS

Place potatoes in a large pot and cover with cold water. Bring to boil over high heat. Simmer until potatoes are tender but not falling apart, ~5 minutes. Drain potatoes.

When potatoes are cool enough to handle, halve potatoes and transfer to large bowl. Add half of oregano, half of parsley, half of garlic and half of olive oil. Toss gently until potatoes are well-coated in mixture and their surfaces are a little roughed up.

Combine remaining herbs, olive oil, scallions, shallots and mustard in a large bowl.

Place potatoes cut side down directly on grill, turning occasionally, until well-browned and crisp on both sides, ~5 to 8 minutes total. Transfer potatoes to bowl with oil and herb mixture as they finish cooking.

Halve lemon and place cut side down directly on grill. Grill until well browned, ~ 5 minutes. Squeeze grilled lemon into bowl with potatoes. Season to taste with salt and pepper and serve immediately.

Makes 6 servings

Nutrition Facts

Calories 209, Fat 9.4 g, Carbohydrates 29.4 g, Protein 3.7 g, Fiber 3 g, Sodium 63.9 g