



Grilled Potatoes with Cheese

Ingredients

- 2 pounds baby Yukon Gold potatoes, halved
- 2 tablespoons [Fustini's Tuscan Herb olive oil](#) (or your favorite Fustini's olive oil!)
- salt and pepper to taste
- 1/2 teaspoon garlic powder
- 1/3 - 1/2 cup crumbled blue cheese, (or Feta)
- 2 tablespoons chopped fresh herbs (chive, parsley, basil, thyme, rosemary- what you like)

Sharon's Hint

A great recipe to use your favorite Fustini's Olive oil. Suggestions: Garlic, Chipotle, Gremolata, Rosemary, Cilantro & Onion, Herbs de Provence)
adapted from howsweeteats.com

Directions

Step 1.

Preheat grill to high so that it reaches 500 degrees. Fold up edges of 2 layers of foil creating 4 sides and a bottom. In a medium bowl, place potatoes and toss with olive oil, salt and pepper. Once coated, layer potatoes in the bottom of the foil "pan" with the potato cut side down. Transport foil pan on a baking sheet to the grill.

Step 2.

Place foil pan on the grill, and grill for 15-20 minutes until fork tender, tossing occasionally to keep the bottom cut side from burning. When potatoes are done, return foil to the baking sheet for transport. Add potatoes to a bowl toss with cheese, herbs and serve immediately.