



## Patatas Panaderas

### Ingredients

- 2 1/2 pounds Yukon Gold potatoes, peeled and sliced into 1/4 inch slices
- 1/3 cup [Fustini's Herbs de Provence olive oil](#) (or your favorite)
- 2 tablespoons dry white wine
- 3 1/2 teaspoons Diamond Crystal kosher salt, or 2 5/8 teaspoons Morton's kosher salt.
- 1/4 teaspoon black pepper
- 2 shallots, thinly sliced
- 2 tablespoons fresh thyme

### Directions

#### Step 1.

Preheat grill to 400 degrees. Place a sheet of parchment on a long sheet of aluminum foil. In a large bowl, strip thyme leaves and whisk with olive oil, salt & pepper, shallot, and wine. Toss sliced potatoes in olive oil mixture. Place potatoes on parchment-lined aluminum foil. Bring top together, folding to seal. Crimp ends.

#### Step 2.

Place packet on the grill for 15 minutes. Turn packet, cooking for another 15-20 minutes. Remove the packet from the grill onto a plate. Carefully open packet and test potatoes, an knife will not meet resistance when potatoes are pierced. Enjoy!