**Grilled Potato Bake**



**Description:** Dice red, yellow, white, purple or russet potatoes with your favorite vegetables for a flavorful potato bake side dish on the grill. Add your favorite protein to make it a quick, delicious meal. Recipe as seen in popular women’s and cooking magazines!

**Servings:** 4

**Preparation Time:** 10 minutes

**Cooking Time:** 20 minutes

**Total Time:** 30 minutes

**Potato Type:** Red, yellow, white, purple, and russet potatoes

**Course:** Main Entrée

**Ingredients**

* 1 lbs. assorted potatoes such as red, yellow, white, purple, russet.
* 1 red bell pepper
* 1 yellow bell pepper
* 1 medium yellow onion
* 1 medium zucchini
* 1 tablespoon olive oil
* 1/4 teaspoon pepper
* 1/2 teaspoon sea salt
* Add your favorite protein

**Preparation**

1. Preheat grill. Cut potatoes into 1/2-inch cubes and place into a microwave-safe bowl.
2. Cover bowl and microwave on high for 5 minutes.
3. Cut all remaining vegetables into 1-inch pieces and place all ingredients into the potato bowl.
4. Toss with olive oil, salt and pepper.
5. Using 12-inch long pieces of aluminum foil, place 1 1/2 cups of mixture into the center of the foil.
6. Tent the foil and fold corners together rolling ends together to seal.
7. Cook on grill for 15 minutes or until vegetables are tender when pierced with a sharp knife.
8. Be very careful when opening the packets using tongs, as the steam will be very hot.

**Instructions for cooking in a skillet**

1. Start by dicing your potatoes.
2. Add the potatoes to a skillet with water and cover to steam.
3. Dice the zucchini, onions, yellow and red peppers, and then add the veggies to the skillet.
4. Add 1 Tablespoon of olive oil, and salt and pepper to taste.
5. If you like, cut-up some pre-cooked chicken and add it to your skillet.
6. Stirring occasionally cook for 10-15 minutes until the potatoes are tender on the fork.

**Variations**

1. Toss vegetable mixture with taco seasoning, cheddar cheese and corn to spice up your side dish.
2. Place mixture onto center of foil and cook for 15 minutes or until vegetables are tender.
3. Add 1/4 cup part-skim mozzarella cheese to the vegetables mixture for a light but creamy side dish.