

▼ Recipe: Easy Foil-Grilled Hash Brown Potatoes

Ingredients:

8-10 redskin potatoes, diced into 1/4" cubes
2 Red Bell Peppers, chopped into 1/4" squares
2 Tbsp. Chopped Onion
Salt to taste

1/4 Cup Dipping Oil with Mediterranean Herbs
2 Tbsp. Butter
Heavy-duty Aluminum Foil



Directions:

Cut two pieces of aluminum foil about 18" long, each. Place the diced vegetables in the center of one piece and sprinkle with a little salt. Fold into a pouch with the top open. Add the Dipping Oil and the butter, and seal the pouch. Set the pouch on the second sheet of foil and place on a hot grill for 30 minutes or until the potatoes are tender. Remove from the grill and leave for 10 minutes before serving.

