

Grilled New Potatoes

POINTS® value | **3**

Servings | 4

Side Dishes |

Ingredients

1/2 pound each red & white new potatoes
2 Tbsp water
2 tsp canola oil
1/4 tsp black pepper
2 tsp minced garlic
3 Tbsp Kraft Sun Dried Tomato Dressing
2 Tbsp Kraft 100% Grated Parmesan Cheese
1 Tbsp parsley

Instructions

Preheat grill to medium heat (or oven to 400 degrees).
Scrub & dry potatoes. Place in the center of an 18 inch long piece of heavy-duty foil. (Or use double layer of regular foil.) Drizzle with water and oil. Add garlic & black pepper. Double fold top and ends to seal the packet, leaving room for heat circulation inside.

Grill (or bake) for 18 to 20 minutes or until potatoes are tender.

Cut slits in foil to release steam. Open packet.
Drizzle with dressing; sprinkle with cheese and parsley.

Makes 4 servings.

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