

GRILLED POTATOES



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Ingredients

Yield: 8 Servings

- 8 medium potatoes, cut into 1-inch cubes
- 1-2 large onions, halved and sliced
- 2 tbsp best life or smart balance butter, melted
- 2 garlic cloves, minced or 2 tsp preminced garlic
- 1/2 tsp garlic salt
- 1/2 tsp pepper
- Reduced-fat or fat free sour cream, optional

Directions

1. In a large bowl, combine the first six ingredients. Divide mixture between two double thicknesses of heavy-duty foil (about 18 in. square). Fold foil around mixture and seal tightly.
2. Grill, covered, over medium heat for 40-45 minutes or until potatoes are tender, turning once. Open foil carefully to allow steam to escape. Serve with sour cream if desired.

Nutritional Information

Serving:	Calories	Fat	Protein	Carbohydrates	Sodium
½ cup	140	2	3.5	28	64 mg

Carbohydrate Exchanges: 2