



## Herbed Grilled Potatoes

35 min, 4 servings  
vegetarian

- 1 pound baby potatoes, sliced in half
- 3 Tablespoons water
- 1 Tablespoon **Kerrygold** salted butter, melted
- 1 Tablespoon canola oil
- 2 teaspoons chopped fresh rosemary
- 2 teaspoons chopped fresh parsley
- salt and pepper

### Instructions

1. Preheat grill to 450° F.
2. Place potatoes and water in microwavable bowl. Cover and cook for 5 minutes until potatoes are just fork tender but not falling apart. Drain.
3. Stir together butter, oil, herbs and salt and pepper to taste. Toss potatoes with herbed butter mixture.
4. Place two pieces of heavy-duty foil on top of each other. Pour potato mixture onto foil. Fold and seal edges to form a packet. Grill for 30 minutes, turning every 5 minutes. Serve warm.