

GRILLED GARLIC POTATOES WITH MARCANGELO KABOBS



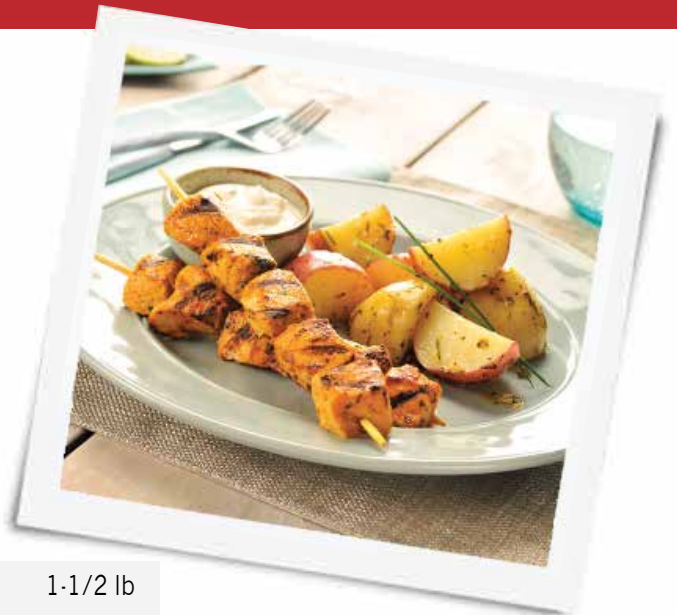
Serves:
4



Prep Time:
12 mins



Cook Time:
30 mins



INGREDIENTS

new white or red potatoes	1-1/2 lb
olive oil	1/4 cup
cloves garlic, minced	8
each chopped fresh parsley and chopped fresh chives(paste)	2 tbsp
salt	1-1/2 tsp
pepper	1/2 tsp
pkg (320 g) Marcangelo Chicken Kabobs	1

COOKING INSTRUCTIONS

1. Cut potatoes into quarters. Toss in bowl with oil, garlic, parsley, chives and salt and pepper. Spread onto a large piece of aluminum foil. Close foil tightly.
2. Grill on greased grill over medium-high heat for 20 minutes. Place Marcangelo chicken kabobs on grill as well. Grill, turning occasionally, until cooked through, 8 to 10 minutes. Remove both foil package and kabobs from grill.
3. Carefully open foil. Spoon one-quarter of potatoes onto serving plate. Top with 2 kabobs.

VARIATION

Potato Wedges.

Cut 1 ½ lb of Yukon Gold potatoes into ½ inch wedges. Toss with olive oil-garlic mixture as above. Grill over medium-high heat, turning often, until well-marked and soft throughout, 20 to 25 minutes.

This recipe would also would wonderful with your favourite grain as a side!