

Side Dish

Grilled Chive Potatoes

Dash Magazine

Servings: 4

Preparation Time: 30 minutes

Start to Finish Time: 55 minutes

6 medium red-skinned potatoes, scrubbed

6 tablespoons unsalted butter

6 tablespoons fresh chives, chopped

1 teaspoon grated lemon peel

nonstick cooking spray

Boil potatoes in pot of salted water until tender, 25 to 30 minutes; drain.

Cut potatoes in half; place cut side up on a baking sheet. gently press with fork to flatten slightly.

Stir butter, chives and lemon peel in a saucepan over medium heat until melted, 1 to 2 minutes. Season with salt and pepper. Brush some butter on potatoes.

Coat grill or grill pan with nonstick spray. Heat to medium-high. Grill potatoes, cut side down, until crisp, 10 to 12 minutes.

Rewarm extra chive butter. Transfer potatoes to platter; drizzle with chive butter.

Per Serving (excluding unknown items): 154 Calories; 17g Fat (98.5% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 47mg Cholesterol; 3mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 3 1/2 Fat.