

## **Herbed Potato Packs**

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**Servings: 4**

**Start to Finish Time: 25 minutes**

**2 pounds fingerling potatoes**

**1 tablespoon olive oil**

**1 tablespoon butter, melted**

**2 cloves garlic, minced**

**1 teaspoon salt**

**2 teaspoons fresh thyme, minced**

**1/2 teaspoon coarsely ground pepper**

Pierce the potatoes with a fork. Place them in a microwave-safe dish. Cover and microwave for 4 to 7 minutes or until crisp-tender, stirring halfway.

Add the remaining ingredients and toss to coat.

Place one-fourth of the potatoes on a double thickness of heavy-duty foil (about 14 inch by 12 inch). Fold the foil around the potatoes and seal tightly. Repeat with the remaining potatoes.

Grill, covered, over medium-high heat for 6 to 9 minutes on each side or until the potatoes are tender.

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Per Serving (excluding unknown items): 59 Calories; 6g Fat (93.8% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 563mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1 1/2 Fat.