



Grilled Lemon & Herb Potato Wedges

3 servings
 30 minutes

Ingredients

4 Red Potato (medium, cut into wedges)
 2 tbsps Extra Virgin Olive Oil (divided)
 Sea Salt & Black Pepper (to taste)
 1 Lemon (juiced)
 2 tbsps Fresh Dill (chopped)
 2 tbsps Parsley (chopped)
 1/4 cup Red Onion (sliced)

Nutrition

| Amount per serving | |
|--------------------|-------|
| Calories | 288 |
| Fat | 9g |
| Carbs | 48g |
| Fiber | 5g |
| Sugar | 5g |
| Protein | 6g |
| Cholesterol | 0mg |
| Sodium | 54mg |
| Vitamin A | 263IU |
| Vitamin C | 35mg |
| Calcium | 37mg |
| Iron | 2mg |
| Selenium | 2µg |

Directions

- 1 Preheat the grill to medium-low heat. In a bowl, toss together the potato wedges, half of the oil, salt, and pepper.
- 2 Grill the potatoes for 10 to 12 minutes on each side or until they are charred and fork-tender.
- 3 Meanwhile in a bowl, mix together the remaining oil, lemon juice, dill, parsley, and red onion. Once the potatoes are cooked, transfer them to a plate and let them cool down for about five minutes.
- 4 Add the potatoes to the bowl and toss to combine. Adjust the seasoning to your taste and enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days.

Serving Size: One serving is equal to approximately 2/3 to one cup or six wedges.

Serve it With: Tahini sauce or green goddess dressing.

Additional Toppings: Top with feta or parmesan cheese.