

# Healthy Recipe of the Week

*Use Organic ingredients whenever possible.*

## Grilled Potato Salad

From Dierbergs School of Cooking

These are essentially twice-cooked potatoes. The grilling step adds additional flavor, and the pretty grill marks are a real plus. If you are short on time though, skip the grilling and just roast the potatoes. The asparagus can be grilled as directed, skillet sautéed, or simply added to the roasting potatoes during the last 12 to 15 minutes of cooking time, if preferred.

1 pkg (22 ounces) new potatoes  
Olive oil  
Salt and pepper to taste  
1 pound asparagus, trimmed  
1 cup halved cherry tomatoes  
1/3 cup finely chopped shallot  
10-12 fresh basil leaves, thinly sliced, or 2 tsp fresh tarragon, chopped

### Dressing

1/3 cup extra virgin olive oil  
2 Tbsp red wine vinegar  
1 small clove garlic, minced

1. Scrub potatoes, but do not peel. Cut in half or quarters if very large. Toss with olive oil to coat, and season with salt and pepper. Place on shallow sided baking sheet and roast in 400° F oven for 35 to 40 minutes or until tender and well browned. Set aside. (Can be done several hours in advance.)
2. Preheat grill to medium-high. Thread potatoes on metal or wooden skewers. Place on well-oiled grill with cut-sides facing down. Place asparagus on grill with potatoes, brushing lightly with oil and seasoning with salt and pepper to taste. Grill, turning vegetables occasionally until asparagus is tender and potatoes are well-marked with grill lines. Remove from the grill.
3. Cut asparagus into 1-inch pieces.
4. In a large bowl, combine grilled vegetables with remaining ingredients. Whisk the dressing ingredients together, then add to the vegetables, and mix well. Serve warm or at room temperature.