

Grilled Potato Slices

Oscar · 29/09/2024

**Prep Time**

25 mins

Difficult

Easy

Servings

4

Description

Large slices of baking potatoes that are lightly brushed with olive oil sprinkled with Mrs Dashreg and grilled to perfection A delicious alternative to your plain baked potato Works great on indoor or outdoor grills

Ingredients

- - 2 large baking potatoes
- scrubbed and patted dry - 2 tablespoons extra-virgin olive oil
- divided
- or to taste - ½ teaspoon salt-free seasoning blend (such as Mrs. Dash®)
- or to taste

Instructions

1. Preheat an outdoor grill for medium heat and lightly oil the grate. Cut a small slice off the bottom of each potato to prevent them from rolling back and forth on the cutting board. Slice potatoes into 1/4-inch slices on the widest side. Lay slices flat on a large cookie sheet. Lightly brush one side with 1 tablespoon olive oil. Sprinkle with seasoning. Place potatoes on the hot grill
2. seasoned side-down. Brush with remaining tablespoon oil and sprinkle seasoning over the second side. Close lid and cook for 15 to 20 minutes
3. turning once halfway through.