



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **GRILLED POTATO SALAD WITH TZATZIKI**

Serves 4-6

Preheat grill 450°F

1 quart baby new potatoes

2 tablespoons olive oil

½ cup fresh raw peas, shelled

Tzatziki, to taste - *I used ¼ cup of commercial tzatziki*

1 teaspoon fresh thyme

1 teaspoon fresh summer savoury

Sea salt and freshly ground pepper, to taste

### **THE STEPS**

- Scrub potatoes thoroughly.
- Place potatoes in a medium bowl with olive oil and toss until well coated.
- Using tongs, place potatoes on preheated grill until slightly charred on the bottom.
- Turn potatoes over, decrease grill heat to low, close lid and grill until fork tender and charred on bottom. *8-10 minutes*
- Place grilled potatoes back in bowl with remaining ingredients.
- Mix gently and serve.

**THE LOVE:** Watch your potatoes carefully while they're on the grill. You want them golden to slightly charred not burnt!