

RECIPE | TOMATOES



# GRILLED POTATOES AND VEGETABLES



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## INGREDIENTS

### FOR THE SALAD:

- 2 dry pints** Pure Flavor® Juno® Bites Red Grape Tomatoes, whole
- 2 lb** baby yukon gold potatoes, chunked
- 2** red fresno chilis, thinly sliced
- 1** large red onion, sliced into wedges
- 1** head of garlic
- 2 cups** basil leaves, ripped or cut
- ½ cup** kosher salt
- ¼ cup** virgin olive oil
- 2 tbsp** toasted sesame seeds

### FOR THE DRESSING:

- ¾ cup** rice vinegar
- 3 tbsp** fish sauce
- 3 tbsp** extra virgin olive oil
- 1 tbsp** honey



**23 min**

**5 min**  
PREP.

**18 min**  
COOKING



**4**



**easy**

## DIRECTIONS

- 1 Bring grill to medium heat. Whisk vinegar, fish sauce, honey, and 3 tbsp oil in a small bowl. Stir in chilis. Season dressing with salt; set aside.
- 2 Cut potatoes into bite-sized chunks and add them to a bowl. Season with salt and olive oil.
- 3 Grill potatoes, onion wedges for 15 minutes. Add tomatoes to the grill to cook for 3 minutes. Remove veggies from heat.
- 4 Cut grilled onions and add roasted garlic into a bowl. Add grilled potatoes to combine. Pour dressing over grilled veggies, toss to combine. Pour dressing over grilled veggies, toss to combine.
- 5 To garnish, add basil and sesame seeds. Serve immediately.