

Festive Papas Tapas



Recipe and photo from Big Green Egg and courtesy of The United States Potato Board. Serves six.

Instructions:

Set grill for indirect cooking at 400°. Thinly slice potatoes length wise to ¼ inch thick. Toss with olive oil, salt and pepper. Place on cooking grid in a single layer. Cook 10 minutes each side. Top with your favorite toppings:

Bruschetta: 2 medium tomatoes diced, ¼ cup chopped fresh basil leaves, 2 cloves (1 teaspoon) of minced garlic and 1 tablespoon of olive oil. Toss together in a bowl and spoon on top of potatoes. Optional: Add chopped chicken to Bruschetta topping.

Mediterranean: 1 (6 oz) container of feta cheese, 1 (2.25 oz) can sliced olives drained, 1 medium tomato diced; salt and pepper to taste. Toss together in a bowl and spoon on top of potatoes.

Creamy Greek Yogurt with Lemon and Herbs: ½ cup plain nonfat Greek yogurt, 2 tablespoons chopped fresh dill, juice of ½ lemon, salt and pepper to taste. Mix together and spoon on top of potatoes. Garnish with dill sprigs.

Baked Potato: ½ cup plain nonfat Greek yogurt, ¼ cup shredded reduced-fat cheddar cheese, 2 tablespoons plus 1 tablespoon fresh chives chopped. Mix all ingredients except 1 tablespoon of chives in a bowl and spoon on top of potatoes. Garnish with remaining chives.

Pico de Gallo: ½ cup Pico de Gallo (or mix 1 medium tomato diced, 1 small onion finely chopped, 1 green onion chopped, ½ teaspoon minced garlic, 1 tablespoon chopped cilantro, salt and pepper to taste; mix all ingredients in a bowl and spoon on top of potatoes.) Garnish with extra cilantro.

Ingredients:

- 2–3 medium russet or 3–4 medium Yukon Gold potatoes
- 2 tablespoons olive oil
- 1/4 teaspoon pepper
- 1/2 teaspoon sea salt



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