



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Grilled Potato and Vegetable Salad (adapted from Bon Apetit via epicurious)

Serves 4 to 6

You can also try microwaving the oiled potatoes in a covered bowl for a few minutes before grilling, if you're concerned about the centers cooking all the way through. Sometimes I do this; sometimes I don't.

2 pounds asparagus, red onions, mushrooms, summer squash, and/or red peppers
8 ounces Yukon Gold potatoes, unpeeled, sliced ½-inch thick
2 tablespoons olive oil
salt and freshly ground black pepper
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3 tablespoons fresh lemon juice
1 shallot, minced
1 tablespoon fresh herbs (such as parsley, chives, and/or basil)
3-4 tablespoons extra virgin olive oil

1. Prepare the vegetables – trim the asparagus; cut the onions into ½-inch slices, keeping the rings together; leave the mushrooms whole; cut the squash on a bias into half-inch slices; cut the bottom and top off the peppers and cut the middle section in half length-wise. Season the vegetables and potatoes with salt and pepper and brush with olive oil.
2. Whisk the lemon juice, shallot, herbs, and a pinch of salt and pepper in a small bowl. Gradually whisk in the extra virgin olive oil.
3. Prepare a grill to medium heat. Lay the vegetables in a single layer on the rack and grill until browned and tender, about 8 minutes per side for potatoes, 6 minutes per side for peppers and onions, 4 minutes per side for mushrooms and squash.
4. Chop the cooked vegetables and potatoes into ½-inch cubes; place them in a large bowl. Add the vinaigrette and toss to combine. Serve warm or at room temperature.