

## Grilled Vegetable Packets



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Extra virgin olive oil  
1 1/2 to 2 pounds baby Yukon Gold Potatoes, quartered  
1/2 pound petite baby carrots  
1/2 pound snapped fresh green beans  
1/2 sweet onion, chopped  
3 to 4 green onions, sliced  
Extra virgin olive oil  
Salt  
Garlic powder  
Ground cayenne pepper  
2 tablespoons chopped fresh cilantro

**Make** two packets for potatoes. Use two sheets (18 x 18 inch square) of heavy duty aluminum foil layered on top of each other for each packet. Grease with olive oil.

**Evenly** divide potatoes, carrots, green beans, and onions along centers of foil. Toss slightly to mix ingredients. Drizzle with additional olive oil and season to taste with salt, garlic powder, and cayenne pepper. Fold aluminum foil into flat, rectangular packets. Triple fold all seams.

**Place** prepared packets on grill. Cook for 10 to 15 minutes and turn packets over. Grill 10 to 15 minutes and turn. Cook an additional 10 to 15 minutes. Remove from grill. Carefully open packets. Potatoes will be hot. Sprinkle with cilantro.

**Cook's Note:** For a spicier kick, add chopped fresh bell peppers.