

Italian Grilled Potatoes & Roasted Vine Tomatoes

Linda McCartney

Ingredients

Potatoes enough to feed your party

Kosher salt

Finely chopped rosemary

Olive oil to drizzle over

Method

Peel the potatoes, cut them into sections lengthwise (quarter them if they're small, or eighth them if they're larger), and boil them in lightly salted water for 5 minutes.

Drain them, pat them dry, and grill them over a medium flame for 5 minutes per side. Transfer them to a serving dish, sprinkle them with kosher salt and chopped rosemary, drizzle a little oil over them, and serve.

Place the Vine Tomatoes on the BBQ & cook for 5 – 10 mins.

