



# Foil Pack Potatoes

## Ingredients:

2-3 lbs baby red potatoes (or whatever potatoes you have), diced  
3 tbsp butter  
1 tbsp salt  
1/2 tbsp black pepper  
1 tbsp olive oil  
2 tsp each; parsley and paprika  
1 tsp onion powder  
1/2 tbsp fresh garlic, minced

## Directions:

Preheat grill or oven to 400 degrees.

Lay out a large piece of foil, and start to fold into a pouch by folding up the sides. Add all ingredients to foil and fold up to seal. If you need to, wrap it up in another piece of foil so that it doesn't tare while cooking.

Cook for 35-45 minutes or until fork tender - depending on how many potatoes you made and how big you cut them.

Remove from heat and serve right away in the foil pouch you cooked them in.