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Packet New Potatoes



Where service *and savings* matter.

SERVINGS: 4

INGREDIENTS:

NUTRITIONALS

Nutritional analysis per serving: calories 110, calories from fat 60, total fat 7g, saturated fat 0.5g, cholesterol 0g, sodium 240mg, total carbohydrate 9g, dietary fiber 4g, sugars 3g, protein 3g, vitamin A 2%, vitamin C 40%, calcium 4%, iron 8%

- 1 small onion, thinly sliced
- 4 new potatoes, medium sized, cut in bite-size pieces
- 2 Tbsp Food Club canola oil
- 1 tsp seasoned salt
- ½ tsp dried dill weed (optional)
- ¼ tsp pepper

DIRECTIONS:

1. Preheat oven to 450°F, or preheat grill to medium-high. Spray heavy duty foil sheet (18 x 24-inches) with nonstick cooking spray.
2. Center onion on sheet of foil. Layer potatoes evenly on top of onion. Drizzle with oil. Sprinkle with seasonings.
3. Bring up sides of foil and double fold. Double fold ends to form one large foil packet, leaving room for heat circulation inside packet.
4. Bake 30 to 35 minutes on a cookie sheet in oven OR grill 15 to 20 minutes in covered grill.

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★ Packet New Potatoes ★

Shopping List

PRODUCE:

- 1 onion, small
- 4 new potatoes, medium

SPICES/SEASONINGS:

- Seasoned salt
- Dried dill weed
- Black pepper

GROCERY/FROZEN/MISCELLANEOUS:

- Canola oil