

Grilled Russet Potatoes + Green Beans

INGREDIENTS

- 3 large russet potatoes
- 12 oz fresh green beans, trimmed
- 3 tbsp olive oil
- 3 garlic cloves, minced
- 1 tsp kosher salt
- ½ tsp black pepper
- 1 tsp Italian seasoning
- ½ tsp garlic powder
- ½ tsp smoked paprika
- ¼ tsp crushed red pepper flakes (optional)
- ½ cup freshly shaved parmesan
- 1 tbsp chopped fresh parsley or basil
- Lemon wedges for serving

DIRECTIONS

1. Bring a large pot of salted water to a boil. Add potatoes and cook for 10-12 minutes until just fork tender.
2. During the last 2 minutes of cooking, add green beans to lightly blanch.
3. Drain well and spread onto a sheet pan or large plate to steam dry for 5 minutes. This helps the potatoes crisp up on the grill.
4. Preheat grill or griddle to medium-high heat.
5. Toss potatoes and green beans with olive oil, garlic, salt, pepper, Italian seasoning, garlic powder, smoked paprika, and crushed red pepper flakes.
6. Place vegetables in a grill basket or directly onto a griddle.
7. Cook for 10-12 minutes, tossing every few minutes, until potatoes are deeply golden and crispy and green beans are slightly blistered.
8. Transfer to a serving platter and top with shaved parmesan, fresh herbs, lemon juice, flaky salt, and extra parmesan if desired.