



Sarah's Buttery Herb Pouch Potatoes are an easy-to-make, fragrant and delicious summer side dish. Sarah Nasello / The Forum

Buttery Herb Pouch Potatoes

Serves: 4 to 6

Ingredients:

1.5 pounds red potatoes, washed and diced into 1-inch pieces
1 medium onion, large-dice
2 tablespoons extra-virgin olive oil
1 ½ teaspoons kosher salt
½ teaspoon garlic powder
½ teaspoon ground black pepper

For the pouches:

2 large sheets of aluminum foil
2 sprigs fresh rosemary
2 sprigs fresh thyme
4 tablespoons cold butter, diced
2 tablespoons fresh parsley, roughly chopped, to garnish

Directions:

Preheat grill to 425 degrees. In a large bowl, add all the ingredients and toss well with a rubber spatula to combine. Place half of the mixture on each sheet of aluminum foil. Top each half with the rosemary and thyme sprigs, and 2 tablespoons of butter.

Bring the long edges of the foil up to the center and tightly fold them over to create a seam, then fold each of the shorter sides in to seal the pouch. Place directly on the grill over indirect heat and roast until tender, about 30 to 35 minutes. Before serving, open each pouch, remove the herb sprigs and garnish with the fresh parsley.

Sarah's tips:

- The pouches can be assembled and refrigerated for up to 2 days in advance of grilling.
- If you do not have fresh herbs on hand, you can use dried herbs by the teaspoon.
- Yukon Gold or russet potatoes would also work for this recipe (I use red onion with the gold potatoes for a contrast of color).
- To cook the pouches in the oven, place them on a sheet pan in the lower third of the oven and cook at 450 degrees for the same amount of time.

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"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.