



Grilled Potatoes with Lemon-Garlic Aioli

30
minutes
or less

INGREDIENTS

½ cup Hy-Vee mayonnaise
1 ½ tsp plus 1 tbsp. bottled minced garlic
1 ½ tsp lemon zest, plus additional for garnish
1 ½ tsp fresh lemon juice
1 ½ tsp Hy-Vee Dijon mustard
1 ½ tsp Hy-Vee sea salt, divided
1 ½ tsp Hy-Vee ground black pepper, divided
1 (1½) pkg. Hy-Vee Smart Bite baby blondes potatoes, halved
2 sprig(s) fresh rosemary
Lemon wedges, for garnish

PREPARATION

- 1** Preheat a charcoal or gas grill for direct cooking over medium heat (350°).
- 2** Combine mayonnaise, 1½ teaspoons garlic, lemon zest, lemon juice, Dijon mustard, ½ teaspoon sea salt, and ½ teaspoon black pepper in a small bowl; chill aioli mixture until ready to serve.
- 3** Cut potatoes in half. Place potatoes on a microwave-safe plate; microwave on HIGH 4 minutes. Transfer potatoes to a large bowl. Add olive oil, 1 tablespoon garlic, 1 teaspoon sea salt, and 1 teaspoon ground black pepper; toss to coat.
- 4** Cut a 32x16-inch sheet of heavy foil. Place potato mixture in center of foil; roll or fold up edges of foil to form a side around potato mixture, leaving top open. Add fresh rosemary.
- 5** Grill packet 12 to 18 minutes, stirring every 3 to 5 minutes or until potatoes reach desired doneness. Remove from grill and garnish with lemon zest and lemon wedges, if desired. Drizzle with aioli to serve.