

Nick Lieto's Grilled Potato and Veggie Foil Wraps

What You'll Need

- 6 red potatoes
- 1 to 2 packages of frozen veggies (cauliflower, broccoli, carrots)
- 2 tsp minced garlic
- 1 packet Italian seasoning
- 1/2 tsp. salt
- 1 tsp. seasoned salt
- foil
- olive oil cooking spray

Wash your potatoes, but leave the skin on (the skin is where the nutrients are). Dice them into a large mixing bowl and add the veggies. Stir in Italian seasoning. Add garlic and the two types of salt. Mix thoroughly.

Take a piece of foil big enough to wrap a handful of vegetables and spray the middle of it with olive oil cooking spray. Wrap the foil around a handful of veggies to create a ball. Repeat until all veggies are used.

Place on grill and cook until potatoes are tender, about 25-30 minutes.