



Garlic and Thyme Grilled Potatoes

Makes 2 servings

Ingredients

3 small red potatoes (12 oz.)
1/2 tbsp Olive oil
1 tsp Dried thyme
1 tsp Garlic powder or whole garlic
1 tsp Black pepper
1/4 tsp Kosher salt

Directions

1. Wash and cut potatoes into 1-inch thick slices.
2. Boil potatoes on high for 8 minutes; you can do this while your steak cooks. When done, the potatoes should pierce easily with a fork.
3. Heat olive oil in the same skillet you used for your steaks (extra flavor!) and reduce heat to medium.
4. Add potato slices, and season with your spices.
5. Fry until edges are browned and potatoes are tender.

Nutrition Facts

Calories: 188 kcal
Total fat: 4 g
Saturated fat: 1 g
Monounsaturated fat: 3 g
Trans fat: 0 g
Carbs: 32 g
Sugar: 0 g
Protein: 6 g
Sodium: 261 mg
Potassium: 942 mg