



Grilled Potato Wedges with 3 Greek Yogurt Dipping Sauces

Yield:
4 – 5

Prep Time:
10 Minutes

Cook Time:
20 Minutes

Ready Time:
30 Minuets

Can't decide which sauce to make? Try all three! The ultimate dipping recipe for potato wedges.

Ingredients:

Potatoes:

- ✓ 2 (1lb) bags A Cut Above® Fresh-Cut Potato Wedges
- ✓ 1 tablespoon olive oil
- ✓ Fine sea salt to taste

Caramelized Onion and Chive Dipping Sauce

- ✓ 1 tablespoon extra-virgin olive oil
- ✓ 1 medium onion, quartered and thinly sliced
- ✓ 1 cup fat-free Greek yogurt

- ✓ 1/4 cup sliced chives or green onion tops
- ✓ 2 tablespoons fresh rosemary leaves
- ✓ Fine sea salt and freshly ground pepper to taste

Red Pepper Basil Dipping Sauce

- ✓ 1/2 cup fat-free Greek yogurt
- ✓ 1/2 cup roasted red peppers, drained and patted dry
- ✓ 2 cloves garlic
- ✓ 1/4 cup each: sliced green onions and basil leaves
- ✓ Fine sea salt and freshly ground pepper to taste

Avocado Cilantro Dipping Sauce

- ✓ 3/4 cup fat-free Greek yogurt
- ✓ 1 ripe avocado, peeled and pitted
- ✓ 2 cloves garlic
- ✓ 1/4 cup lightly packed fresh cilantro leaves
- ✓ 1/2 tablespoon lime juice
- ✓ Fine sea salt and freshly ground pepper to taste

Preparation:

1. Pour potato wedges into a large bowl. Add olive oil; toss well to coat.
2. **Grill** over medium-high heat for 10 minutes, turning once or twice, until lightly charred and cooked through. If you have large grill grates, you may need to lay a piece of foil on the grates under the potatoes so that the potatoes don't fall through.
3. Season with salt and serve immediately with dippers.

Caramelized Onion and Chive Dipping Sauce

1. Heat oil in a medium skillet.
2. Add onion and cook over low heat for 20 minutes stirring frequently; let cool.
3. Puree onion, yogurt, chives, and rosemary until smooth.
4. Season to taste with salt and pepper.

Red Pepper Basil Dipping Sauce

1. Puree yogurt, peppers, garlic, onions, and basil in a blender or small food processor until smooth.
2. Season to taste with salt and pepper.

Avocado Cilantro Dipping Sauce

1. Puree yogurt, avocado, garlic, cilantro and lime juice in a blender or small food processor until smooth.
2. Season to taste with salt and pepper.