



RECIPES *for the grill!*

Spark up the grill and try these recipes!

Grilled Red Potatoes

Extra-virgin olive oil sufficient for coating the foil and drizzling on the potatoes
8-10 baby red potatoes, scrubbed and quartered
1 sweet onion, sliced
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Salt and pepper to taste

Stack 2 approximately 2-foot-long pieces of aluminum foil on top of each other. Spread a layer of olive oil in the center and top with the potatoes, onions, and garlic. Season with the salt and pepper. Drizzle with olive oil until lightly coated. Fold over the aluminum foil to create a packet. Double fold the edges to ensure that the potatoes stay sealed. Cook on a grill for 20 minutes, flipping occasionally, until the potatoes are lightly crispy on the outside. Makes 4 to 6 servings.

Nutty Veggie Burger

½ cup steak sauce
¼ cup plain yogurt
2/3 cup slivered almonds
2/3 cup cocktail peanuts
2/3 cup sunflower kernels
1/3 cup chopped green bell pepper
1/3 cup chopped onion
1 clove garlic, minced
1 tbsp red wine vinegar

In a small bowl, combine ¼ cup steak sauce and yogurt; set aside. In food processor or blender, process almonds, peanuts, sunflower kernels, green pepper, onion and garlic until coarsely chopped. With motor running, slowly add remaining steak sauce and vinegar until blended; shape mixture into 4 patties. Grill burgers over medium grill for 1 ½ minutes on each side or until heated through, turning once. Serve on rolls or pita bread with lettuce and tomato.

Grilled BBQ Chicken Pizza

12 oz. pizza dough
¼ cup olive oil
¾ cup bbq sauce
1½ cups shredded cheddar cheese
½ cup diced onion
½ cup diced green pepper
½ cup diced red pepper
1 chicken breast, cooked and diced

Preheat sauté pan with 2 Tbsp. olive oil and cook vegetables on medium heat for five minutes or until tender, then set aside. Prepare grill (medium heat). On a large, oiled, inverted baking sheet (or any flat surface, spread and flatten the pizza dough with your hands into a 10 to 12-inch free-form circle, 1/8-inch thick. Brush grill with olive oil. Place pizza crust on grill and cook until golden, about three minutes. Turn over. Spread barbecue sauce on the crust. Top with onions, peppers, chicken, and cheese. Close the grill and grill until crust is cooked on bottom and cheese melts, about five minutes.

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