

BABY POTATO ROSEMARY SKEWERS

Equipment

You will need 6 rosemary skewers soaked in cold water for 15 minutes.

INGREDIENTS

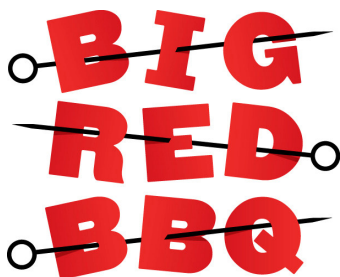
- 18 small (about 1kg) baby coliban (chat) potatoes
- 1 tbs olive oil
- 1 tbs finely chopped rosemary
- 1 garlic clove, crushed

METHOD

1. Place potatoes in a medium saucepan and cover with plenty of cold water. Place over high heat and bring to the boil. Cook for 8 minutes or until potatoes are just tender. Drain well. Return to pan.
2. Drizzle with oil and add the rosemary and garlic. Gently toss to combine. Set aside to cool to room temperature.
3. Preheat barbecue on high. Thread potatoes evenly among skewers. Season with pepper. Cook on barbecue for 2-3 minutes each side or until golden brown and heated through. Serve on a platter with barbecued asparagus (see related recipe).

Serves 6

	Per Serving (170g)	Per 100g
Energy	597	350
Protein	4	2.4
Fat – Total	3.2	1.9
- Saturated	0.4	0.3
Carbohydrate - Total	22	13
- Sugars	0.9	0.5
Sodium	5	3



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