

## **Grilled potatoes and peppers**

Vegetables taste great when cooked on the B.B.Q., the chargrilling adds so much flavour. A plate of various vegetables done in this style is one of our favourite meals.

SERVES 4 AS AN ACCOMPANIMENT

### INGREDIENTS:

4 medium sized potatoes, cooked, skin left on  
1 red pepper, quartered and seeded  
1 yellow pepper, quartered and seeded  
olive oil  
salt and freshly ground black pepper  
3 Tablespoons fresh herbs, chopped, ( i.e. thyme, parsley, )

### METHOD:

Have the B.B.Q. past its hottest stage, but still a good medium hot heat to it. Halve the potatoes lengthwise and brush generously with the olive oil.

Brush the quartered peppers with olive oil, and season with salt and pepper.

Place all the peppers on to the grill, and let them sit for a couple minutes before moving, this allows them to be well marked by the grill. Place the potatoes on, and roast until they are heated right through. They will take about 5 minutes. The peppers will by now be nicely blackened, and cooked through also. If you prefer, the skins, now blackened and shriveled somewhat can be taken off the peppers before serving.

Arrange them on a serving plate, and drizzle with a little more olive oil, and sprinkle with the freshly chopped herbs.