

Grilled Potato & Avocado Salad

Recipe courtesy of *Celebrations*

momlogic.com

Ingredients:

- 1-1/2 lbs. all-purpose potatoes, cut into 1/2-inch chunks
- 2 medium red bell peppers, cut into 1/2-inch pieces
- 1/4 cup Hellmann's or Best Foods Real Mayonnaise
- 1 medium avocado, diced
- 2 tablespoons chopped fresh cilantro
- 1 medium red onion, cut into 1/2-inch pieces
- 1/2 cup Lawry's Italian Garlic Steak Marinade With Roasted Garlic & Olive Oil
- 1 teaspoon Lawry's Seasoned Salt
- 1 teaspoon Lawry's Seasoned Pepper

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Preparation:

1. In a large bowl, toss potatoes, vegetables, Lawry's Italian Garlic Steak Marinade With Roasted Garlic & Olive Oil, seasoned salt and seasoned pepper. In the center of double layered (18 x 24-inch pieces) heavy-duty aluminum foil, arrange potato mixture. Wrap foil loosely around potatoes and vegetables, sealing airtight with a double fold. Grill, turning occasionally, 45 minutes or until potatoes are tender; cool slightly.
2. In a large bowl, toss potato mixture with mayonnaise, then gently stir in avocado and cilantro. Serve warm or at room temperature.

Serves: 6

Prep Time: 20 Minutes

Cook Time: 35 Minutes