



Grilled Asparagus & Potatoes

with Herb-Scallion Sauce & Goat Cheese



20-30min



4 Servings

Doesn't get much simpler (and easier!) than grilled asparagus and potatoes, and we're answering the question "can you grill it?" with a resounding "yes!" Steaming sturdy russet potatoes beforehand means a shorter grilling time, and a super flavorful scallion chimichurri will be your new favorite condiment for just about everything. Creamy goat cheese gets warm and soft when sprinkled onto the v...

What we send

- crushed red pepper
- fresh parsley
- red wine vinegar
- scallions
- green asparagus
- russet potatoes

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 396.0kcal, Fat 20.1g, Proteins 12.4g, Carbs 40.0g



1. Prep potatoes & asparagus

Light a grill if using. Fill a large pot with tight fitting lid, with **1 inch of water**, and bring to a boil. Wash **potatoes** and cut lengthwise, into $\frac{3}{4}$ -inch wedges. Trim or snap off tough ends of **asparagus** and cut any thick stalks in half lengthwise.



4. Prep ingredients

Trim ends from **scallions** and finely chop. Pick **parsley leaves** from stems and finely chop leaves. Roughly chop **olives**. Crumble **goat cheese** into a small bowl.



2. Steam potatoes

Set **potato wedges** on a steamer basket and place into pot. Cover and steam until potatoes are just tender, 10-12 minutes.



5. Make chimichurri

In a medium bowl, combine **scallions** and **parsley** with **vinegar**, $\frac{1}{4}$ cup **oil**, and **half to all crushed red pepper** (depending on heat preference). Season to taste with **salt** and **pepper**.



3. Grill asparagus

Heat a grill pan, if using, over medium-high. Oil grill grates or grill pan. Toss **asparagus** with **2 teaspoons oil** and season to taste with **salt** and **pepper**. Add to grill, cover and cook, flipping once or twice, until charred in spots and tender, 10-12 minutes.



6. Grill potatoes & serve

Transfer **potatoes** to a platter and brush cut sides with oil. Season with **salt** and **pepper** and grill until lightly charred, 2-3 minutes per side. Divide **potatoes** between 4 plates and top with **asparagus**, **olives**, and **goat cheese**. Drizzle **chimichurri** all over and season to taste with **salt** and **pepper**. Enjoy!