
Grilled Potato Wedges with Spinach, Corn and Red Onion

Tarla Fallgatter class, Sept. 2018



Servings: 6

1. **VINAIGRETTE:** Shake the vinaigrette ingredients together in a sealed jar. Set aside.
2. **POTATOES:** Mix the olive oil and spice rub together. Toss the pre-cooked potato halves with some of the olive oil, thread on skewers and grill until tender. Brush corn and red onion slices with olive oil mixture and grill until tender.
3. Place warm potato halves in a bowl, add spinach while they are still warm. Cut corn off the cobs and add, along with the red onion rings, cut into quarters. Toss with vinaigrette to coat and sprinkle in the cheese.

VINAIGRETTE:

- 2 tablespoons champagne vinegar, or pear vinegar
- 2 tablespoons raspberry vinegar
- 1 tablespoon honey mustard
- 2 tablespoons basil, thinly sliced
- salt and pepper to taste
- 6 tablespoons olive oil

SALAD:

- 1/2 cup olive oil
- 1 tablespoon spice rub, your choice
- 1 pound potatoes, red-skinned, roasted at 375°F until almost tender, then cut in half
- 5 ounces baby spinach, or arugula
- 2 ears corn, husked
- 1 whole red onion, cut in 3/4" slices
- 1/2 cup Cotija cheese, crumbled

Per Serving (excluding unknown items): 387 Calories; 32g Fat (72.4% calories from fat); 4g Protein; 24g Carbohydrate; 4g Dietary Fiber; trace Cholesterol; 66mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 6 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com