

Low-Point Grilled Potato Wedges

Ingredients:

- 3 medium potatoes
- 2 Tbs olive oil
- Kosher salt
- Malt vinegar (optional)

Peel and cut each potato into eight wedges. Boil potatoes just until you can easily pierce them with a fork. Drain and place them in a bowl. Sprinkle with olive oil and place on a hot grill. Turn them over once or twice and grill until they start to become a golden brown (giving the skin a slightly crispy texture). Remove and sprinkle with salt. Add a little malt vinegar for taste if desired. Enjoy!!

Total servings - 24 wedges

Serving size - 8

Points per serving - 3.3

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"Start by doing what's necessary, then what's possible, then suddenly you are doing the impossible." - Francis of Assisi