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GRILLED ROOSTER POTATO ROUNDS

With a fresh, nutty, buttery taste, you could make a meal of Albert Bartlett Rooster Potatoes. In fact, we think you should. Enjoy this recipe and find many others at albertbartlett.com.



RECIPE DESCRIPTION/METHOD:

With a crispy, hot-off-the-grill texture, these delicious Albert Bartlett Rooster rounds will look and taste great in the middle of the plate.

Serves: 4 Preparation: 15 mins Cooking: 20 mins

INGREDIENTS:

1 lb medium-large Albert Bartlett Rooster Potatoes, sliced 1/4 inch thick discs

2 Tbsp olive oil

Salt & pepper to taste

Featured Topping: Gourmet spreadable herb cheese with minced chives)

INSTRUCTIONS:

- 1 Pre-heat grill at medium-high heat setting.
- 2 Toss potato discs, olive oil and salt & pepper in a bowl and mix together.
- 3 Once potato discs are coated, place on hot grill. Grill for 5-6 minutes per side.
- 4 Top with featured gourmet spreadable cheese as shown, or use a creation of your own
Such as salsa or sour cream.



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