



# DISHING IT UP WITH DANA

## Grilled Red Potato Skewers Are Full of Flavor

Satiating dinner is easy to transport, leaves little mess or cleanup, and is fun to eat!

Column and photos by Dana Rady, Wisconsin Potato & Vegetable Growers Association

It happens a lot. In fact, it seems to happen even more as the summer months progress. “Dinner-on-the-go” is a common theme for our family between school and weeknight sports practices, not to mention tournaments on the weekends.

That’s why I gravitate toward easy and healthy recipes that I can make

ahead of time and heat up or even eat cold.

One such recipe involves vegetables and meat brushed with Italian dressing. “Grilled Red Potato Skewers” are so simple, you may be wondering what the catch is! Or, you may be thinking that, with a recipe so

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### GRILLED RED POTATO SKEWERS

#### INGREDIENTS:

2	medium russet or Wisconsin Yukon Gold potatoes, or 6 Wisconsin red potatoes
2	medium-sized zucchinis
1/2	smoked sausage rope
4	12-inch skewers
1/2 cup	Italian dressing



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simple, it must sacrifice on flavor.

No catch here, and the flavor is simply delicious! What I love the most is that with a few skewers, some potatoes, zucchini, a sausage rope, a little Italian dressing, and a grill, I can have a satiating dinner for my family that is easy to transport, leaves little mess to clean up, and is fun to eat!

When it comes to dinners on the go, keeping it simple and healthy makes all the difference!

### DIRECTIONS:

Preheat grill. Cut potatoes in half.

Cut zucchini and sausage the same width as the potatoes. Place skewer through potato, zucchini and sausage. Repeat for each skewer.

Place skewer in dish and pour Italian dressing over skewers. Marinate in dressing for 5 minutes.

Place skewers on the grill and cook for 5 minutes on each side, or until the potatoes are done.

Remove from grill and serve.

Visit <https://eatwisconsinpotatoes.com/recipes/grilled-red-potato-skewers/>. **BC'T**



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