

Potatoes and seasonal vegetables cooked on a plancha

Recipe for 4 persons

Description

A mix of new potatoes and vegetables all cooked on the plancha: asparagus, zucchini, carrots, beets, beans... All made better with fresh herbs and garlic flowers.

Note

In order to make the preparation more interesting, feel free to cut the vegetables in different shapes or sizes.

Ingredients

Plancha

- 12 Unit(s) Green asparagus
- 1 Unit(s) Zucchini
- 4 Unit(s) Nantaise carrot
- 4 Unit(s) Yellow beet
- 1 Handful(s) Green beans
- 2 Unit(s) Garlic flower

- Vegetable oil
- Salt and pepper

Potatoes

- 12 Unit(s) Fingerling potatoes
- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **plancha** at **400 F°**

Preparation

Cook the potatoes in salted boiling water for 10 minutes. They should be cooked to 90%, leaving a slight crunch. Peel and cut the rest of the vegetables to roughly the same size. Chop the fresh herbs and garlic flowers.

Plancha

In a mixing bowl, combine the potatoes and vegetables with a thread of olive oil. Transfer to the pre heated plancha and mix while cooking. Add the fresh herbs and garlic flower at the last minute and serve immediately.

Bon appétit!