

Potato Napoleons

Sometimes coming up with a side dish can be challenging. You have your meat picked out that you are going to grill, but what to have with it? You are tired of the same boring potato salad and side dishes, so what to do? Make these napoleons, that's what you do! For a vegetarian option, roast big portobello mushrooms and add it in the layers of potato and goat cheese. Another option is to thinly slice beets, roast them and add those to the stacks as well. I'm not a huge fan of beets, but you if you slice them thin enough you can hide them in the stacks and they add great color to the dish as well. Goat cheese seems fancy, at least to me, so your guests will probably be "wowed" by this dish. Enjoy!

xoxo,
Kristin

Directions:

1. Prepare the grill for direct cooking over medium-high heat. Pierce potatoes several times. Microwave until the potatoes are still slightly firm. You can also bake them in the oven at 425 degrees for 25-30 minutes. Carefully remove potatoes from microwave or oven; let stand 10-15 minutes or until mostly cooled. Meanwhile bring vinegar to a simmer in a small saucepan on stove top over medium-high heat; simmer 3-5 minutes or until thickened and reduced by half, stirring occasionally. Remove from heat, pour into a small bowl and set aside.
2. Cut off and discard ends from potatoes. Slice potatoes in half crosswise; cut each half crosswise into three equal slices for a total of 12 slices. Brush potato slices with

oil. Grill potato slices, covered 6-8 minutes or until grill marks appear, turning occasionally. Remove from grill.

3. Slice goat cheese log crosswise into eight disks. To assemble napoleons, place one goat cheese disk onto one potato slice. Repeat layer one time. Top with third potato slice. Repeat with remaining potato slices and goat cheese disks for remaining napoleons. Grill napoleons covered 2-3 minutes until cheese starts to melt. Remove from grill. To serve, place napoleons on plates, drizzle with vinegar and sprinkle with chives and basil.

Recipe from Pampered Chef, serves 4