

# SOLO

A STAR WARS STORY™

## HAN SOLO'S "DICE"-D POTATOES

### INGREDIENTS

- 3 MEDIUM-SIZED RUSSET POTATOES, CUT INTO LARGE CUBES
- 3 TBSP EXTRA VIRGIN OLIVE OIL
- 1 TBSP CHUNKY MIXED GARLIC SEASONING
- COOKING SPRAY
- SALT



### INSTRUCTIONS

- BRING A LARGE SAUCEPAN OF WATER TO A BOIL.
- ADD POTATO CUBES.
- COOK FOR ABOUT 5 MINUTES UNTIL JUST FORK TENDER. (DO NOT OVERCOOK THEM.)
- DRAIN AND ALLOW TO COOL SLIGHTLY.
- IN A LARGE BOWL, ADD POTATOES, OIL, AND SEASONING.
- TOSS.
- SPRAY A GRILL BASKET WITH COOKING SPRAY.
- ADD POTATOES TO THE GRILL BASKET.
- COOK ON THE GRILL OVER MEDIUM LOW HEAT, TOSSING OCCASIONALLY SO THEY DON'T BURN.
- CONTINUE TO COOK UNTIL GOLDEN BROWN AND CRISPY. (ABOUT 10 MINUTES.)
- SALT THE POTATOES AND SERVE.



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