



# APRICOT GLAZED BBQ POTATOES



SERVES:            PREP TIME:            COOK TIME:  
 2-3            |            15M            |            40M

DAIRY FREE   PALEO   VEGAN   VEGETARIAN

## INGREDIENTS:

- ½ Cup Crofter's Organic Just Fruit Apricot Fruit Spread
- 1 Bag of Baby Potatoes
- 1 Head of Broccoli
- 2 Tbsp Olive Oil
- 1 Tsp Kosher Salt
- 1 Tsp Black Pepper
- 2 Tbsp Soy Sauce
- 1-2 Tsp Red Chili Flakes
- 1/3 Cup Rice Vinegar

## DIRECTIONS:

1. Begin by preparing the potatoes and broccoli. Slice the potatoes in half and then cut the broccoli into small florets. Place them in a medium bowl and then add in the olive oil, salt, and pepper. Toss to coat and set aside.
2. Next, in a small sauce pot, combine the Crofter's Organic Just Fruit Apricot Fruit Spread, soy sauce, red chili flakes, and rice vinegar. Stir until well combined. Set apricot sauce aside.
3. Roll out a large sheet of tin foil, place the potatoes and broccoli in the center. Add about 5 Tbsp of the apricot sauce to the potatoes and broccoli. Set the excess apricot sauce aside (note: extra sauce can be used as a dip). Next, fold the potatoes up inside the tin foil making sure to seal the edges and poke a few holes in the top.
4. Place on the top rack of your barbecue and heat to ~400°F. Let potatoes cook for roughly 40 minutes or until a fork can be easily poked into a potato.
5. Once done, remove from the barbecue and allow to cool before opening the tin foil (note: it will be HOT!). Remove the potatoes from the tin foil and serve in a bowl. Enjoy!