

# 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!**