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Grilled Herb & Garlic Triple Potato Salad

- 1 Pound Yukon gold potatoes (about 3), cut into 1-inch chunks
- 1 Pound red potatoes (about 3), peeled and cut into 1-inch chunks
- 1 Pound sweet potatoes (about 2), peeled and cut into 1-inch chunks
- 3 Tablespoons oil
- 1 Tub Philadelphia Herb & Garlic Cooking Crème
- 4 Green onions, thinly sliced

- 1) Heat barbecue to medium heat.
- 2) Spoon each variety of potato onto separate large sheet of heavy-duty foil. Drizzle with oil; toss potatoes until evenly coated with oil. Fold foil to make 3 packets.
- 3) Grill Yukon gold and red potato foil packets 10 min. Add sweet potato foil packet to barbecue and grill all for another 10 min. Turn all packets over; grill 10 min. more or until potatoes are tender.
- 4) Empty foil packets into large bowl. Add Cooking Creme; toss to evenly coat. Stir in onions.

Makes 8 Servings

