

# Quick & Easy

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## THE COSTCO WAY

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### **Montreal Steak Seasoning Grilled Potatoes**

Makes 6 servings

#### **Ingredients:**

1½ lbs medium Yukon gold potatoes  
1 Tbsp vegetable oil  
5 tsp McCormick® Grill Mates® Montreal Steak Seasoning, divided  
6 slices applewood smoked bacon, chopped  
1 yellow onion, chopped  
½ cup red bell pepper, chopped  
½ cup cheddar cheese, shredded  
2 Tbsp green onions, finely chopped  
¼ cup sour cream

#### **Instructions:**

Microwave potatoes on high for 5 to 6 minutes, or until fork-tender but still firm. Let cool enough to handle. Drizzle potatoes with oil and 3 tsp steak seasoning. Toss well to coat. In a grill pan or on a grill, cook potatoes over medium for 4 to 5 minutes, or until skin is crispy, flipping frequently. In a large cast iron skillet, cook bacon for 8 to 10 minutes, or until crisp. Add onion and bell pepper. Cook and stir for 2 to 3 minutes, or until crisp.

Push bacon mixture to one side of the skillet. Place grilled potatoes on the other side. Smash each potato with a heavy spatula or meat pounder. Sprinkle potatoes with remaining 2 tsp steak seasoning. Spoon bacon mixture over potatoes. Sprinkle with cheese. Cover pan or close grill. Cook for 3 to 5 minutes, or until cheese is melted. Top with green onions and sour cream.

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