Baby potatoes with caramelized onions and Raclette Jurassic

Informations

People : **4**
Preparation : **30 min.**
Cooking time : **45 min.**

Ingredients

- 200 g Jurassic Raclette cheese
- 800 g baby potatoes
- 2 large onions
- 1 head of garlic
- 1 bunch of spring onions
- 2 tablespoons of olive oil
- Fine salt, freshly ground pepper

Preparation steps

1. Preheat your barbecue to 220°C.

2. Wash the potatoes. Peel and slice the onions. Cut the spring onions into pieces.
3. Detach the cloves from the head of garlic.
4. Place the potatoes in a cast iron tray. Drizzle them with olive oil. Add the onions, garlic cloves, and spring onions.
5. Season with salt and pepper to taste.
6. Place the tray under the barbecue lid and cook for about 30 minutes until the potatoes are tender and slightly golden, stirring occasionally for even cooking.
7. Meanwhile, cut the raclette cheese into slices.
8. Once the potatoes are cooked, arrange the slices of raclette cheese on top.
9. Close the barbecue lid again and cook for another 15 minutes until the cheese is nicely melted and slightly golden.
10. Serve the baby potatoes with caramelized onions hot, as a main dish or as a side to grilled meat.