

Campfire Chicken Dinner in a Foil Packet

Ingredients:

Servings: 4

- 1 pound of uncooked chicken breast meat cut into cubes
- 2 onions, diced
- 8 ounces (1 package) of sliced mushrooms
- 1 yellow bell pepper, sliced
- 1 red bell pepper, sliced
- 4 small potatoes, cubed
- 4 garlic cloves
- ¼ cup olive oil
- Juice of one lemon
- Ground pepper, thyme, oregano or other herbs based on your preferences
- Aluminum foil

(Continued)

Directions:

1. Mix cubed chicken, onions, mushrooms, bell peppers, garlic and potatoes in a plastic gallon bag or large bowl. Add olive oil, lemon juice, black pepper and any additional herbs you like. Mix well.
2. Divide the mixture among 4 large sheets of aluminum foil. Cover each with another sheet of foil and roll up the edges tightly. Cover again with another piece of aluminum foil.
3. Cook around 40 minutes in the hot coals of a campfire until the chicken is done (165° F) and the vegetables are tender.

Nutrition Facts per serving:

Calories: 496 • Fat: 16g • Sodium: 48mg • Protein: 46g

Carbohydrates: 55g • Fiber: 4.5g

Source: *AllRecipes.com*



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