

Campfire Foil Packs

Jacob · 29/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

4

Description

These campfire meals in foil are easy to make for camping my husband loves them We prepare them at home and then leave them in the cooler until we are ready to cook You can use any combination of meat and vegetables that you like Do not try to use less olive oil or foil or your dinner will burn Be careful when opening foil as steam will have formed inside and can burn you

Ingredients

- - 1 pound skinless
- boneless chicken breast meat - cubed - 2 onions
- diced - 1 (8 ounce) package sliced fresh mushrooms - 1 yellow bell pepper
- seeded and sliced into strips - 1 red bell pepper
- seeded and sliced into strips - 4 cloves garlic
- sliced - 4 small potatoes
- cubed - ¼ cup olive oil - 1 lemon
- juiced

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Build a campfire and allow the fire to burn until it has accumulated a bed of coals. Rake the coals into a flat bed on one side of the fire. Combine chicken
2. onion
3. mushrooms
4. peppers
5. garlic
6. and potatoes in a large bowl or a large resealable plastic bag. Pour in olive oil and lemon juice and toss to coat. Dotdash Meredith Food Studios Evenly divide the mixture between 4 large sheets of aluminum foil. Top each with another sheet of foil and roll up the edges tightly. Double wrap each packet with another sheet of foil. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Cook over the preheated coals until chicken is no longer pink in the center and the juices run clear
7. about 40 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Dotdash Meredith Food Studios