

## Black Bean Santa Fe Chicken Foil Pack Meal



Colorful South of the Border flavor in an easy to make foil pack. This camp meal packs a wallop of flavors that combine for a delicious camp meal. quick prep and clean-up make this choice a camp cook favorite.

**Serves: 4**

### **Prep Instructions:**

1. Drain and rinse black beans. Drain corn. Mix both with Green Chili diced tomatoes, (do not drain), taco seasoning, and cumin, in a bowl or gal-size ZipLoc baggie.
2. Place chicken breast or chicken chunks on oiled center of foil. Add 1/4 of seasoned veggie mix. Salt & pepper to taste. Top with 1/2 cup shredded Monterrey Jack cheese.
3. Seal foil pack with multiple folds and place on a medium hot bed of campfire coals for approx. 30 minutes – turning once at 15 minutes. (Packs can be slit and checked to make sure they are done)

### **Black Bean Santa Fe Chicken Ingredients:**

#### **Notes:**

- 4 boneless skinless chicken breast
  - 1 can (12oz – 14oz) Premium Black beans
  - 1 can (12oz) Green Chili seasoned diced tomatoes (Ro\*Tel)
  - 2 can (12oz – 14oz) Whole kernel corn (frozen can be used)
  - 2 cups Monterrey Jack Shredded cheese
  - 1 tsp. Ground Cumin
  - 1 pack Taco seasoning
  - Salt & Pepper to taste
1. Whole chicken breasts can be used, but meal cooks quicker and eats easier if cut into approx. 1 inch chunks.
  2. Frozen corn works as well as canned corn.
  3. **Zesty Tip:** To add a little more zing – place a whole chili pepper, (red, green, or yellow) on the foil pack first – under the chicken.

Camping recipes from [Campingwithgus.com](http://Campingwithgus.com)