

## Chicken Bruschetta Foil Pack Meal



Surprise them with the Italian taste of Bruschetta in this delicious chicken dinner recipe. As is the intention of foil-pack meals, prep and clean-up are simplicity themselves. A ZipLoc baggie, foil, and a campfire – voila’!

### Prep Instructions: Serves: 4

1. Mix all ingredients and spices – except cheese – in a bowl or gal-size ZipLoc baggie.  
\*Including liquid from diced tomatoes.  
*\*Mixture will seem dry – stuffing mix will only be slightly moistened*
2. Place a thin layer of mixed ingredients on oiled center of foil. Then place chicken breast or chicken chunks as next layer.
3. Top chicken with 1/4 of seasoned ingredient mix. Salt & pepper to taste. Top with 1/2 cup shredded Mozzarella cheese.

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)

### Bruschetta Chicken Ingredients:

- 4 boneless skinless chicken breast
- 2 cans (14oz) Roasted Garlic and Onions Diced Tomatoes
- 1 box Chicken flavored stuffing mix (Stove-Top)
- 2 tbsp. Dried Basil leaf
- 2 tbsp. Dried Oregano
- 2 tbsp. Roasted minced garlic
- 2 tbsp. Balsamic Vinegar
- 2 cups Shredded Mozzarella Cheese
- Salt & Pepper to taste

### Notes:

1. As with the Black Bean Santa Fe recipe, whole chicken breasts can be used, but meal cooks quicker and eats easier if cut into approx. 1 inch chunks.
2. Using processed minced roasted garlic, and seasoned diced tomatoes is a big time saver.
3. **Crunchy Tip:** Add a sprinkle of diced raw onions to a finished foil pack and re-close for about two minutes to add a nice “American” crunch to the Italian Bruschetta flavor.

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