

Cheesy Chicken and Broccoli Foil Pack Meal



All their favorite ingredients; chicken, cheese, bacon and broccoli, this easy recipe will taste as good as it looks.

Serves: 4

Prep Instructions:

1. Combine stuffing mix and water.
2. Starting in oiled center of top sheet; layer 1/4 of the stuffing mix, then a couple pats of butter, (1 tbsp.), then add the chicken. Top with 1 cup of broccoli florets, then drizzle with 2 tbsp. Ranch dressing. Add 1/4 of bacon bits, and 1/2 cup shredded sharp cheddar cheese. Salt & pepper to taste.
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)

Cheesy Chicken and Broccoli Ingredients: (per meal)

- 4 med. boneless chicken breasts
- 1 box Stove Top type chicken flavored stuffing mix
- 1 1/4 cups water
- 4 cups petite Broccoli florets
- 2 cups shredded Sharp cheddar cheese
- 1 pkg. Real Bacon Bits (approx. 3oz)
- 8 tbsp. Ranch Dressing
- 4 tbsp. butter
- Salt & Pepper to taste

Notes:

1. Using approx. 1 inch chicken chunks will allow meal to cook quicker and eat easier right in foil pack.
2. Frozen broccoli florets, (or chopped broccoli), work as well as fresh broccoli – with less prep work.
3. Crumbled real bacon strips can be used instead of preprocessed bacon bits.

Camping recipes from Campingwithgus.com