

Classic Diced Chicken and Veggies Foil Pack Meal



This is another Boy Scout favorite tin-foil meal that even the youngest Scouts could do by themselves. Really simple, and really delicious. Especially when eaten fireside. It is also an easy recipe to add-to or modify for personal tastes.

Prep Instructions:

1. Cut chicken into approx. one inch chunks. If using fresh veggies, slice potatoes and carrots into approx. 1/4 inch slices.
2. Starting in center of top sheet; add a layer of sliced carrots, then a couple pats of butter, (1 tbsp.), then add the diced chicken chunks. Salt & pepper to taste. Add sliced potatoes and top with two tbsps. Cream of Chicken Condensed soup – undiluted. Add 1 tbsp. (approx.) water.
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)

Classic Chicken Ingredients: (per meal)

Notes:

- 5oz – 8oz, (1 breast) chicken chunks per camper
 - 1 cup sliced carrots
 - 1 cup sliced potatoes
 - 1 tbsp. butter/margarine
 - 2 tbsp. Cream of Chicken Soup (condensed)
 - 1 tbsp. water
 - Salt & Pepper to taste
1. A pinch of Poultry seasoning can be sprinkled on each meal packet after the condensed soup.
 2. Frozen veggies work great for this recipe, and other veggies, (peas, cut beans, etc.), can be substituted or added – as desired.

Camping recipes from Campingwithgus.com