

Peppers and Potatoes Chicken Foil Pack Meal



Diced Boneless Chicken Breast, Red Onions, Sweet Peppers, Red Potatoes
This camping meal is a little more adult-oriented with a wider range of veggies. And, a little more prep work, (it involves a marinade), but it is still the same tasty easy to cook layered-in-foil concept.

Prep Instructions: Serves: 4

1. Mix all marinade ingredients and combine with chicken in a gal-size Ziploc storage baggie. (*1 inch chicken chunks work better than whole chicken breasts), and marinade in cooler for 2 hrs. (overnight is better)
2. Slice onions and potatoes into 1/4 slices, and baby carrots in half lengthwise. Slice and chop peppers into 1/2 inch by 1 inch chunks. Combine all prepped veggies.
3. Place 3 slices Red onions on oiled center of foil. Then place chicken breast or chicken chunks as next layer.
4. Top chicken with 1/4 of veggie mix. Drizzle 2 tbsp. marinade mix and dollop 2 tbsp. Cream of Chicken condensed soup, (straight from can). Salt & pepper to taste. Top with approx. 1/2 cup sliced Portabella mushrooms.
5. 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)

Peppers and Potatoes Chicken Ingredients:

- 4 boneless skinless chicken breast
- 2 med. Red Onions – sliced
- 4 cups Red potatoes, skin on – sliced 1/4 inch, (approx. 8 med-size Red potatoes)
- 16oz pkg. Peeled Baby carrots
- 2 ea. assorted sweet peppers, (Red, Green, Yellow), – sliced approx. 1/4" thick
- 2 cups Sliced Portabella mushrooms
- 8 tbsp. Campbells Cream of Chicken condensed soup – straight from can
- Salt & pepper – generous, but to taste

Marinade Ingredients:

- 1/2 cup canola or olive oil
- 1/2 cup apple cider vinegar
- 1 tablespoon garlic powder
- 1 teaspoon ground black pepper
- 1 teaspoon salt
- 1 tablespoon dried basil
- 1 tablespoon dried thyme

*Mix all ingredients and set aside.

Camping recipes from Campingwithgus.com