

3 Dinners Mini Menu #9 - Foil Pack Dinners

Grocery List

Aluminum Foil
13-14oz Smoked Sausage
5lbs potatoes
Bell Pepper (x1)
Onion (x1)
1.5-2lbs Chicken Drumsticks
Corn on the Cob (x2)
Zucchini (x1)
BBQ Sauce
1lb Ground Turkey
14.5oz Black Beans
Salsa
Taco Seasoning
Cheddar Cheese
Tortilla Chips

@lowdoughfamily

Sausage & Potato

Foil Packs

13-14oz smoked sausage, sliced
4 medium potatoes, diced
1 bell pepper, chopped
1/2 onion, chopped
2 tbsp oil
favorite seasonings

1. In a bowl, toss all ingredients with a drizzle of oil and seasonings.
2. Divide into 4 foil packets and seal tightly.
3. Cook on campfire coals or grill for 25-30 minutes, flipping once. (Timing may need to be adjusted based on the size of the potatoes!)

Stovetop Alternative: Cook the sausage, potatoes, peppers, and onions directly in a large skillet with a lid. Add 1-2 tbsp water or broth, cover, and cook on medium-low for 20-25 minutes.

BBQ Drumsticks & Veggie

Foil Packs

1.5-2lb chicken drumsticks
3 medium potatoes, diced
2 ears of corn, cut into 2" rounds
1 zucchini, sliced
1/2 onion, sliced
1/2 cup BBQ sauce

1. Place 1-2 drumsticks per foil pack. Add potatoes, corn, zucchini, and onion. Drizzle BBQ sauce.
2. Wrap tightly in foil.
3. Cook on campfire coals or grill for 35-45 minutes, flipping halfway. Make sure chicken is fully cooked before eating.

Stovetop Alternative: Add everything to a large skillet, add 1/4 cup water to bottom, cover tightly, cook on medium heat for 25-35 min.

Nacho Foil Packs with Chips

1 lb ground beef or turkey
15 oz black beans, drained
1/2 cup salsa
1 packet taco seasoning
shredded cheddar cheese
1 bag tortilla chips

1. Divide ground meat into 4 equal portions and place each in the center of a foil sheet. Flatten slightly into a patty.
2. Top each portion with black beans, a spoonful of salsa, and a sprinkle of taco seasoning. Wrap tightly in foil.
3. Cook on campfire coals or grill for 25-30 minutes, flipping halfway.
4. Carefully open and check that meat is fully cooked. Top with cheese, reseal, and let melt for 2-3 minutes. Eat with Tortilla Chips!

Stovetop Alternative: Cook meat in large skillet, then add black beans, salsa, and seasoning. Top with cheese and let melt. Serve with Chips!