



Chicken Dinner in Tin Foil

Supplies Needed:

Tin Foil

Chicken breasts

Cut vegetables (Such as: carrot slices, potato cubes, green beans, chopped zucchini, and onion slices)

Salt and pepper

Directions:

- On a sheet of tin foil place a chicken breast.
- Season with salt and pepper.
- Top with whatever vegetables you would like.
- Then season vegetables with salt and pepper.
- Wrap up in tin foil and use two sheets if needed to cover securely.
- Place on the coals of a campfire and let cook 15-20 minutes. You may need to check several times to test for doneness.

Make sure you use a potholder and be careful as the steam will be very hot when opening the tin foil.