

Foil Packet Chicken

- 6-8 boneless skinless chicken thighs OR 4 boneless skinless chicken breasts
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/4 teaspoon dried dill
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 3 tablespoons oil
- 1 - 1 1/2 pounds thinly sliced red potatoes, about 2 cups potato slices
- 1 cup sliced mushrooms



1. Stir together seasonings and set aside. Add oil to a bowl or Ziploc along with chicken, potatoes, and mushrooms and toss to coat everything in the oil.
2. **My way:** Add seasoning to Ziploc bag and toss to evenly coat all chicken, potatoes and mushrooms. Put in large foil bag, making sure chicken is resting on top of potatoes and mushrooms.
3. Fold foil over the chicken-potato-mushroom mixture and scrunch the ends of the foil together to close off the foil pack.
4. Place foil packs on preheated grill and cook for about 10-15 minutes, then flip and cook another 5-7 minutes. Check the chicken for doneness, once cooked through, garnish with fresh herbs if desired (such as thyme, rosemary, or oregano) and serve immediately.