



!MPACT's Favorite Recipes: Grilled Herbed Chicken & Potato Foil Packs



Grilled herbed chicken & potato foil packs are a fun and simple summer
Serves: 4

Ingredients

- 6-8 boneless skinless chicken thighs OR 4 boneless skinless chicken breasts
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon dried oregano
- ½ teaspoon dried basil
- ¼ teaspoon dried dill
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 3 tablespoons oil
- 1-1½ pound potatoes (red or gold potatoes work best in this recipe), thinly sliced (about 2 cups potato slices)
- 1 cup sliced mushrooms

Instructions

1. Stir together seasonings and set aside. Add oil to a bowl along with chicken, potatoes, and mushrooms and toss to coat everything in the oil.
2. Lay out 4 12x12 sheets of nonstick foil on a flat surface. Divide chicken, potatoes, and mushrooms between each of the foil sheets. (If using thighs there should be 1-2 per foil sheet, if using breasts there should be 1 per foil sheet) Sprinkle with seasoning mixture.
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.