

# PACKET BBQ CHICKEN AND POTATOES



**DIFFICULTY**

**EASY**



**TIME**

**90 MIN**



**SERVES**

**4-6**

## INGREDIENTS

Cooking spray such as Chosen Foods brand  
2 tsp Olive Oil  
1.5 lbs small, thin skinned potatoes such as red potatoes or Yukon gold potatoes; sliced about 1/3"  
1/2 of a medium red onion, sliced thinly  
1 tsp sea salt  
1 tsp pepper  
1 tsp smoked paprika  
3/4 cup BBQ sauce (divided)  
Thinly sliced green onions or chives

## DIRECTIONS

1. Preheat grill to medium high heat.
2. Prepare foil packets. Lay out 4 large pieces of heavy-duty foil then top each with a large piece of parchment paper (or spray with non-stick spray).
3. Place equal amounts of sliced potatoes and onions in the middle of each packet. Drizzle with oil and sprinkle with seasoning salt and pepper.
4. Place a chicken breast on top of potatoes. Brush each side of each chicken breast with 2 Tbsp of the barbecue sauce.
5. Wrap up each foil packet by bringing two sides together and rolling it up. Then roll up each open end to seal the packet.
6. Place on hot grill and cook (potatoes down) for about 25 minutes or until potatoes are tender and chicken is cooked through (chicken should be 165° F).
7. Cut open packet, brush chicken with more barbecue sauce and sprinkle with chives

## NUTRITION FACTS PER SERVING

Calories: - Fat: - Carbohydrates: - Fiber: - Sugar: - Protein: -



CALIFORNIA SCHOOLS  
**VEBA**

Leslie Myers | Executive Foodie | VEBA Resource Center