

Tin foil dinner:

Chicken sausage, quartered
Sweet potatoes, diced
Bell peppers, diced
Onion, quartered
Carrots, diced
Seasonings (such as cumin, oregano, Italian herbs, S & P)
BBQ sauce

*Instructions: Once all your ingredients are prepped, add to a large bowl and mix with seasonings and BBQ sauce, and then double wrap in tin foil. Cook in campfire for 45-60 minutes (or 20 minutes if pre-cooked).

Turkey chili with veggies:

Ground turkey
1 can kidney beans, drained
1 can chili beans
1 can black beans, drained
1 can tomato sauce
1 can diced tomatoes
Bell peppers, diced (1 red, 1 green)
Onion, diced
Garlic, minced
Seasonings (such as chili powder, cumin, cayenne pepper, S & P, brown sugar)
Cheese for topping
Sour cream

*Instructions: Brown ground turkey, onion, and garlic in a large pot, and then add all canned items, bell peppers, along with seasonings. Let chili simmer for 20-30 min. Top with cheese and sour cream.

Loaded baked potatoes:

Russet, sweet, or red potato wrapped in tin foil
Can of chili (or leftover chili from previous meal)
Broccoli
Sour cream
Cheese

*Instructions: Wrap potatoes in tin foil and cook in campfire. Once they are nearly done, heat up the chili on a stove top and steam broccoli. When everything is cooked, top potato with chili and broccoli, as well as cheese and sour cream (and any other toppings you like).

Dutch oven chicken and rice:

Chicken tenders (8-10)
2 cups of brown or white rice
4 cups of chicken broth
1 can of cream of mushroom
1 can of cream of chicken
Onion soup seasoning
S & P
Paprika

*Instructions: Layer bottom of dutch oven with tin foil and then add rice, one packet of onion soup seasoning, chicken broth, and chicken tenders. Season with S & P. Combine cans of cream of mushroom and chicken in a separate mixing bowl and then spoon on top of chicken. Finish off by sprinkling paprika on top. Bake in dutch oven for two hours.