

Go Mexican - Chicken Fajita Foil Packs.

Ingredients

2 boneless skinless chicken breasts thinly sliced
3 large capsicums deseeded and sliced (red, green, yellow)
1 large onion peeled and sliced
1 tablespoon olive oil
1 ½ tablespoons fajita seasoning or to taste
Salt optional

Instructions

Light up the campfire and burn until there is a bed of coals
Mix all the ingredients together in a bowl until everything is coated
Split the chicken fajitas mix across 2 sheets of aluminium foil and fold edges of foil up around the food to form a closed foiled packet.

Grilling or Campfire

If grilling on a campfire or grill, then cook the chicken foil packets for 20-25 minutes until the chicken is cooked through.

Notes

Recipe Tips And Variations

Thin chicken pieces - Make sure your chicken is sliced up thin so that it cooks at the same rate as your pepper and onions.

Careful of liquid - be careful when you open the foil pack some liquid will have gathered at the bottom from the steaming veggies, carefully pour it away (or save it to flavour rice or pasta) before diving in.

Add extra foil - Sometimes doubling the foil is a great way to keep in the steam and liquid the food cooks in.

Vary the spices - feel free to use taco seasoning or another seasoning to your taste.

Add heat - chili powder, cayenne, or chipotle are easy ways to add in heat.

Vary the meat - you can totally use thin slices of beef
in some seasoned black beans is a great way to bulk it up.