
All in One Chicken Grill

Sendik's Fine Foods

Internet Address: Access online cookbook at www.sendiksfinefoods.com

Servings: 4

Chicken is deliciously moist!

4 chicken breasts

1 green pepper, cut into large chunks

1 onion, cut into large chunks

1 mild cubinel pepper, cut into chunks

2 potatoes, chopped into 1/2" cubes

1/2 teaspoon garlic powder, divided

1/2 cup parmesan cheese, divided

2 tablespoons Hellman's Light Mayonaise, divided

salt and pepper, to taste

Pre-heat grill to medium heat. Tear off 4 - 24" pieces of aluminum foil. Lightly spray each piece of foil with cooking oil spray.

Place 1 chicken breast on each piece of foil. Spread 1/2 tbsp mayo on each side of breast. Salt and pepper both sides of chicken.

Divide vegetables evenly, placing on top of or close around the chicken breasts. Sprinkle 2 tbsp parmesan cheese on each piece of chicken and 1/8 tsp garlic powder on each piece of chicken.

Fold foil and around chicken to create closed packets so steam will not escape. Place on pre-heated grill and cook on medium-low for 10 minutes. Turn packets over and cook an additional 10 minutes. Open one packet and check potatoes for doneness, as you may need to cook an additional 5 minutes.

Poultry Entrees