

Chicken Foil Dinner Recipe

Ingredients:	2 chicken breasts 1 can diced tomatoes 1 cup uncooked rice 1 1/2 cup water 1/2 cup honey Cajun seasoning mix
Notes:	REQUIRED: aluminum foil paper towels long fire tongs Seasoning: salt, pepper, ... Create a foil wrapper for each person by sandwiching a wet paper towel between two squares of foil. This will help even the heat and prevent burning.
Instructions:	Wash, peel, and dice the vegetables. Cut the chicken into strips and place on foil wrapper. Season chicken and add vegetables as desired. Fold foil into a flat package sealed well. Place the dinner on coals. Cook for 15 minutes, then flip and cook 10 more. Unwrap and check one dinner to see if they are done. Make sure the chicken is white and firm, completely done, before eating.