

# CAMPFIRE DINNER

## MATERIALS:

- Heavy duty aluminum foil
- Pre-cooked ground meat (lean beef or turkey work great!)
- Chopped veggies! Peppers, onion, garlic, any root vegetables, and potatoes all work well, try to cut them about the same size
- Spices and fresh herbs

Lay out your foil, and pile everything on top. Fold to foil into an envelope, and make sure to scrunch the sides so nothing leaks out. If you've got a fire (or a grill!), you can toss this whole packet into the coals, and have an adult carefully flip it every 10 minutes or so. Check if everything's cooked after 25 minutes by poking the potatoes or root vegetables- they should be tender. You can also cook this in the oven at 375°F for 30-40 minutes.

