

Campfire Veggie & Sausage Foil Packs

This recipe brings the feel of classic campfire cooking to your home kitchen (or backyard BBQ). Everyone can customize their own foil pack, and kids can help with washing, sorting, and assembling the ingredients.

What you need:

- Sliced turkey or chicken sausages (or veggie sausage for a meat-free option)
- Chopped veggies: bell peppers, zucchini, cherry tomatoes, carrots, broccoli, baby potatoes
- Olive oil or melted butter
- Dried herbs or seasoning mix of your choice (like Italian or garlic & herb)
- Optional: shredded cheese, corn, or a squeeze of lemon



What to do:

1. Preheat oven to 400°F or heat up the BBQ.
2. Lay out squares of aluminum foil (one per person).
3. Children help add sausage slices and their choice of veggies to each foil square.
4. Drizzle with a little oil or butter and sprinkle on herbs or seasoning.
5. Fold the foil into sealed packets and bake for 25–30 minutes (or grill for about 20 minutes), until everything is cooked through.
6. Carefully open and enjoy! Add cheese and/or any additional toppings of your choice.

Optional: Lay-out a picnic blanket and enjoy your meal outside for that true camp-at-home experience!

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