Foil packet cooking is the perfect method for summertime! Each packet can be customized to fit each person’s taste, and they can be cooked over a campfire, on your backyard grill, or even in the oven. By combining the ingredients together and topping them with butter, the flavors combine and a beautiful sauce is created. The best part is once you are done eating, the foil is discarded and no dishes need to be washed. Now this is the way to relax and enjoy the summer!

**Cajun Chicken and Sausage Foil Packs**

**Ingredients**

2 chicken breasts cut into 2 inch pieces

2 andouille sausage links (or your favorite sausage), cut in thick slices

1 bell pepper, cut into bite size pieces

¼ of an onion, cut into bite size pieces

½ pound of baby potatoes, cut in half

2 fresh ears of corn, husked and cut into thick slices

2 teaspoons of Cajun seasoning, or to taste

4 teaspoons of fresh lemon juice

4 cloves of garlic, crushed or diced

1/8 cup of fresh parsley, diced

8 tablespoons (1 stick) of Challenge Butter

4 pieces of heavy duty foil cut into large squares

**Directions**

1. Divide chicken, sausage, bell pepper, onion, potatoes and corn slices among four pieces of foil.
2. To season, sprinkle each packet with 1 teaspoon of Cajun seasoning, ½ teaspoon of salt if desired, 1 teaspoon of lemon juice, and parsley.
3. Top each serving with 2 tablespoons of butter.
4. Fold foil over contents and securely secure to create a packet.

**Cooking Instructions**

**Oven Method-**Bake packets at 400 degrees for 20-25 minutes or until chicken is cooked through and veggies are tender.

**Grill Method-** Grill the packets on medium high heat for 20-25 minutes or until chicken is cooked through and veggies are tender.

**Campfire**- Place packets over fire on a grill grate. Turn halfway through cooking. Cook packets for 20-25 minutes, or until chicken is cooked through and veggies are tender.