

Italian Chicken Foil Packets

Ingredients

- Foil
- 5 sweet Italian chicken sausage links
- 1 medium, sliced into 1/4 inch strips
- 2 bell peppers – I used red and orange, sliced into 1/4 inch strips
- 1 cup of sliced mushrooms – (I leave these off the kids)
- Olive Oil
- 1 Jar of Mariana sauce – I use Rao's
- Shredded parmesan or mozzarella cheese to sprinkle on top – whichever you prefer
- Italian Seasoning
- Chopped basil for topping if desired

Directions

1. Preheat grill to 400 degrees
2. Tear off 5 12 x 18" sheets of foil and spray each with olive oil
3. Chop your peppers, onions, mushrooms and sausages
4. Divide the above ingredients between all 5 foil packets (I leave the onions and mushrooms out of the kids)
5. Drizzle about 1 tsp of olive oil on each, followed by about 3/4 tsp Italian seasoning and 3 TBS marinara (feel free to add more if you want!)
6. Fold the packets tightly so no heat escapes and write each persons name on their packet!
7. Place the foil packets on the grill for about 25 minutes.
8. Remove from grill, top with cheese and chopped basil, enjoy!!

MADE WITH LOVE

by Teresa Forehand