

Hamburger Foil Pack option 1

Prep Time 20 minutes

Cook Time 20-25 minutes

Total Time 45 minutes

Servings

10 servings

Ingredients

10 Foil sheet 18x12

1 cup oil

Salt and pepper

Garlic powder

5 potatoes

5 carrots

1 celery stalk

10 hamburger patties

2 onions

Instructions

1. Preheat grill to 350
2. Thinly cut carrots, potatoes, and onions; cut celery into 1-inch pieces and set aside.
3. Lightly oil aluminum foils.
4. Place a layer of potatoes in the center of each aluminum foil, then add a layer of carrots on top of the potatoes, lightly season with salt, pepper and garlic powder. Add the hamburger patty on top of the potatoes and carrots, then add a layer of onions on top of the hamburger patty, lightly season with salt, pepper and garlic powder.
5. Add a teaspoon of oil on top of onions.
6. Gather the corners of the foil up and scrunch together to seal each pocket.
7. Bake at 350 for 20-25 minutes. Carefully unwrap one pocket keeping face away as steam escaping will be hot. Poke carrots and potatoes with a fork to check for doneness. Once vegetables are done the meat should be cooked through as well.
8. You can check with a meat thermometer. Meat should read 140 degrees or more.