

## Grilled Hawaiian Barbecue Chicken In Foil



### Ingredients

- (4) boneless skinless chicken breasts
- (1) cup BBQ sauce (Sweet Baby Rays works great)
- (1) 15-ounce can pineapples (slices, including juice)
- (2) teaspoons of soy sauce
- (1) teaspoon of diced garlic or garlic salt
- (1) red bell pepper (cut into cubes)
- (2) medium zucchini (sliced)
- add green onions (for garnish)

### Instructions

1. Heat grill to medium heat. Cut 4 sheets, enough to wrap the chicken and veggies, of heavy duty foil. Place chicken on center of aluminum foil and divide the veggies and add 2-3 pineapple slices into each packet.
2. In a bowl, whisk together BBQ sauce, juice from can of pineapple slices, soy sauce, and garlic. Spread about 2 tablespoons of the sauce on the chicken and make sure to reserve about  $\frac{1}{4}$  cup.
3. Place chicken packets onto the grill and grill for 13-15 minutes flipping at about 7 minutes. To serve carefully open packets, baste with reserve sauce and garnish with green onions.