

Grilled Vegetable Foil Packs



Ingredients

- (2) ears fresh sweet corn, husks removed, each cut into 4 pieces
- (4) small (new) red potatoes (about ½ lb.), each cut in half
- (2) carrots, cut diagonally into 1 to 1¼-inch chunks
- (1) medium zucchini, cut into 1-inch chunks
- (1) medium onion, cut into thin wedges
- ¼ cup butter, melted
- (2) tablespoons Dijon mustard
- ½ teaspoon dried thyme leaves
- ¼ teaspoon salt
- ¼ teaspoon pepper

Steps

1. Heat grill. In large bowl, combine corn, potatoes, carrots, zucchini and onion. In small bowl, combine all remaining ingredients; mix well. Pour butter mixture over vegetables; toss to coat.
Cut for 18x12-inch pieces of heavy-duty foil. Wrap each packet securely using double-fold seals, allowing room for heat expansion.
2. When ready to grill, place packets, seam side up, on gas grill over medium heat or on charcoal grill 4 to 6 inches from medium coals. Cook 25 to 35 minutes or until vegetables are tender.
3. To serve, open packets carefully to allow steam to escape.