

# Easy Tin Foil Sausage and Veggies Dinner

Easy to assemble sausage and veggie foil pack meals.

<b>Course</b>	Dinner
<b>Cuisine</b>	American
<b>Prep Time</b>	15 minutes
<b>Cook Time</b>	16 minutes
<b>Total Time</b>	31 minutes
<b>Servings</b>	4 -6
<b>Calories</b>	330 kcal
<b>Author</b>	Chelsea

## Ingredients

- 1 red bell pepper
- 2 ears corn
- 1/2 large yellow onion 1 medium
- 4-5 small red potatoes
- 1 medium sized zucchini
- 1 package (13 ounces) Butterball Hardwood Smoked Turkey Sausage
- 5 tablespoons olive oil
- 1 tablespoon dried oregano
- 1 tablespoon dried parsley flakes
- 1/2 teaspoon garlic powder
- 1 teaspoon paprika
- Seasoned salt and pepper
- Optional: chopped parsley

## Instructions

1. Cut the top off the pepper and remove the seeds. Thinly slice.
2. Remove husk from corn and cut into 1 inch disks. Coarsely chop the onion.
3. Cut the potatoes into small bite-sized pieces -- about 8-10 pieces per potato depending on size.
4. Coin the zucchini.
5. Coin the turkey sausage.

## Assemble

1. Preheat the grill to medium heat.
2. In a small bowl, stir together the olive oil, oregano, parsley, garlic powder, paprika, about 1/2 teaspoon (or to taste) seasoned salt and pepper. Stir.
3. Add seasonings mixture to the veggies + meat and toss well.
4. Place 2 pieces of tin foil on top of each other.
5. Put a generous amount of the mixture in the center and then fold up the first piece of foil and then the next piece of foil to form a secure encasing.
6. Grill covered over medium heat for 16-24 minutes (depending on heat of grill) until veggies are crisp tender.
7. Remove and top with freshly chopped parsley if desired.

## OVEN

1. I haven't personally tried these in the oven but I'd recommend 400 degrees for around 30-35 minutes.