

Philly Cheesesteak Foil Dinner

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Recipe type: Dinner Cuisine: American

Prep time: 5 mins Cook time: 25 mins Total time: 30 mins

Serves: 4

Ingredients

- 1 lb ground beef
- 2 Russet potatoes, chopped
- 1 green pepper, chopped
- ½ large onion, chopped
- 1 cup sliced mushrooms
- 4 slices provolone cheese
- salt and pepper, to taste

Instructions

1. (If using an oven) Preheat oven to 400°
2. So easy – Divide all the ingredients into fourths.
3. Place a nice ¼ lb layer of meat on a 14" x 14" square foil piece. You can do a solid patty of meat (the manly option), or disperse the meat into chunks (for women - or those with dentures).
4. Pile a desired amount of the remaining ingredients into your own individual meal.
5. Be very generous with the salt when seasoning your uncooked pocket of awesome. Put more than you think you will need. Somehow, the salt kinda disappears during the cooking process, so be liberal.
6. When the foil dinner is built according to your desires, wrap it up in the foil. Bring two sides in and crease the sides together, folding over a few times to make a tight pocket. Take the open sides and fold them closed until your fold runs into the food piled inside.
7. Place the packet on a cookie sheet and bake for about 20-25 minutes - no need to flip or double wrap.

Notes

If you want to do this over a fire instead, place your dinner very close to (or even directly on) a pile of hot coals/briquettes. Cook for approximately 10 minutes, flipping halfway through.

Recipe by High Heels and Grills at <http://www.highheelsandgrills.com/philly-cheesesteak-tin-foil-dinners/>