






Grilled Italian Chicken & Vegetable Packets

INGREDIENTS:

- 4 boneless, skinless chicken thighs (about 1 pound)
- 1 medium green bell pepper, sliced into strips
- 1 medium yellow bell pepper, sliced into strips
- 1 medium onion, cut into wedges
-  1/4 cup Italian salad dressing
- Juice and peel of 1 medium lemon
-  1 tablespoon Worcestershire sauce
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/8 teaspoon paprika
-  Salt and black pepper



INSTRUCTIONS:

Combine chicken, bell peppers, onion, salad dressing, lemon juice, lemon peel, Worcestershire sauce, oregano, basil, paprika, salt and black pepper in large resealable food storage bag; seal bag. Refrigerate 4 hours or overnight. Preheat grill to medium-high heat. Remove chicken and vegetables from marinade; discard marinade. Place chicken and vegetables evenly onto four 12X12-inch pieces of aluminum foil. Seal two sides of each foil piece over mixture, leaving space above chicken mixture to form domes. Roll remaining two sides of foil in to form packets. Cook 20 minutes or until chicken is cooked through and vegetables are tender.