

TILAPIA FOIL PACKET DINNER

<https://lustron.home.blog/2020/09/09/new-fire-pit-and-tilapia-foil-packet-dinner/>

WHAT YOU NEED

- 2 Potatoes, cleaned and diced
- 1 Medium Onion, halved and sliced
- 1/2 Green Pepper, sliced
- 2 Garlic cloves, peeled and minced
- 4 Tbsp Oil
- 2 Tilapia fillets
- 2 Tbsp Italian Seasoning
- 2 Aluminum foil segments

DIRECTIONS

- Place pieces of foil on the counter. Add Potatoes, onion, pepper, garlic, and oil evenly between foil pieces. Add tilapia on top. Add Italian seasoning, then seal up foil packet. (Optional) Add extra foil for extra strength.
- Build a nice large fire. Place grate over fire. Adjust fire so flames don't touch the grate. Carefully, add packets over fire. Cook for 15 minutes. Move grate if fire jumps up to touch foil consistently, or if fire goes out under a packet.
- Transfer to a thick plate. Carefully open packets, and let cool for 5 minutes before eating.