

BBQ Chicken Foil Packs



Ingredients:



- 6 tablespoons [Hiland Dairy Butter](#)
- 6 boneless chicken thighs
- 1 pound fingerling potatoes
- 1 (8-ounce) package mushrooms
- 1 red onion
- Barbecue seasoning
- 2 cups [Hiland Dairy Cheddar Cheese](#), shredded

- 6 cooked bacon strips, crumbled
- Barbecue sauce

Directions:

Preheat the oven to 350 F.

Rinse chicken thighs with cold water and pat dry with a paper towel. Season thighs to taste with barbecue seasoning.



Cut potatoes and mushrooms into bite-sized pieces. Slice red onion into rings.



Put 1 tablespoon of butter in center of a sheet of heavy-duty aluminum foil. Add potato, mushroom and red onion pieces (evenly divided for 6 packs) on top of butter.



Place 1 chicken thigh on top of veggies.



Tightly seal the aluminum foil on all sides. Repeat this step for each piece of chicken *Tip: Be sure to leave a little extra room for steam.*



Place packs on baking sheet and bake for 1 hour. Carefully unwrap foil packs. Sprinkle chicken and veggies with cheese and bacon.



Leave the packets open and bake for an additional 2 to 3 minutes until cheese is melted. Top with your favorite barbecue sauce.