

Veggie Foil Packs



Ingredients:



- 2 squash
- 2 zucchini
- 2 carrots
- 1 bag baby potatoes
- 1 package mushrooms
- Bell peppers, various kinds
- [Hiland Dairy Sharp Cheddar Cheese](#), cubed

- 1 (9-ounce) bottle Italian dressing
- Salt and pepper, to taste

Directions:

Preheat the oven to 425 F.

Wash all vegetables and potatoes.

Cut veggies into bite-sized pieces.

Put veggies in a large bowl and add the Italian dressing. Coat evenly.



Using heavy-duty aluminum foil, scoop about two cups of vegetables into the center of the sheet.

Add 4 to 5 cubes of cheddar cheese.

Salt and pepper to taste.



Fold the aluminum foil at the top and sides, leaving room for expansion.



Place packets on a jellyroll pan and bake in the oven for 45 minutes, or until desired tenderness. *Tip: Be careful when opening your packets; the steam will be hot.*

