



***PREP TIME : 15 MIN***

***COOK TIME : 30 MIN***

***SERVES :***

## ***Ingredients :***

- ***16 skinless chicken drumsticks***
- ***60ml of vegetable oil***
- ***16 white potatoes***
- ***2 large carrots in slices***
- ***2 red onions in slices***
- ***1 jar of medium sauce with garlic***
- ***Salt and pepper to taste***

## ***Directions :***

- 1. Start a clean grill over a high fire***
- 2. Oil and season chicken breasts and mark, reserve***
- 3. Mix all the vegetables, with the sauce and chicken***
- 4. Spread 2 large sheets of aluminum foil, divide the amount of food into 2***
- 5. Cover each sheet with another sheet of aluminum foil and close***
- 6. Cook for 30 minutes over medium heat (350F), cover in the BBQ (it is more prudent to put a cookie sheet under the foil to avoid tearing them)***

### ***Pro Tip:***

***Place the foil on a cookie sheet to prevent it from tearing***