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GRILLED VEGGIES IN FOIL PACKETS

(Makes 4 Veggie Packs)

2 Tbsp. **Meyer Lemon Infused Olive Oil**

1 Tbsp. **Spinach & Herb Mix**

1 tsp. **Oh! So Garlic**

1 tsp. **Sunset Seasoned Salt**

large carrots

1 pepper

1 onion

15 mushrooms

20 baby potatoes

Choose any vegetables you like and cut them into 1-inch pieces. In a large bowl, place all of the vegetables, drizzle with oil and add seasonings. Mix until vegetables are evenly coated. Let vegetables marinate while the barbeque is heating. Cut four 18x12-inch pieces of heavy-duty foil. Wrap each packet securely. When ready to grill, place packets, seam side up, grill over low/medium heat. Cook 25-35 minutes or until vegetables are tender. Turn up the heat in the last ten minutes of cooking.



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