



## *Hobo Dinner Foil Packets*



### **Ingredients:**

- 1 pound lean ground beef
- 1 package dry onion soup mix
- 4 small potatoes peeled and sliced
- 2 cups carrots chopped
- 1 large or 2 small onions, sliced
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- Salt & pepper to taste
- Condensed mushroom soup

### **Method:**

1. Preheat oven to 375°F.
2. Combine ground beef and dry soup mix in a bowl. Form into four patties and set aside.
3. In a large bowl, combine all remaining ingredients except mushroom soup. Toss until well mixed.
4. Spray a 12" x 18" piece of foil with non-stick spray.
5. Place  $\frac{1}{4}$  of the vegetable mixture in the center of the foil. Top with 1 beef patty. Add 2 tablespoons of condensed mushroom soup on top of each patty.
6. Seal foil packets well. Place beef side up on a large baking sheet and bake 35-45 minutes or until potatoes and carrots are tender.

### **Notes:**

These foil packs can also be grilled at medium heat for about 45 minutes or until potatoes are tender and ground beef reaches 160°F.