



## Summer Chicken Foil Packet

### Ingredients

- 4 boneless, skinless chicken breasts
- 2 cups grape tomatoes, halved
- 2 ears of corn, kernels stripped
- 2 garlic cloves, thinly sliced
- 1/4 cup [Fustini's Rosemary olive oil](#)
- Kosher salt and fresh ground black pepper
- 1 tablespoon [Fustini's Grilling Rub](#)
- fresh basil for garnish

### Sharon's Hint

Alternatively, cook over a campfire. Substitute your favorite herb-infused olive oil. Adapted from delish.com

### Directions

#### Step 1.

Heat grill to high. Cut 4 sheets of foil about 12" long. Top each piece of foil with a chicken breast, tomatoes, corn, and garlic. Drizzle each with oil and season with grilling rub, salt and pepper.

#### Step 2.

Fold foil packets crosswise over chicken and roll top and bottom edges to seal. Grill until chicken is cooked through and vegetables are tender, 15 to 20 minutes. Serve topped with basil.