

Cracker Barrel Campfire Chicken

Printable Copycat Recipe • Homestyle Chicken & Vegetables in Foil Packets

Prep	Marinate	Cook	Yield
20 min	1 hr–overnight	45–55 min	4 servings

Ingredients

■	Ingredient
■	1 whole chicken (about 3½–4 pounds), cut in half
■	1 tablespoon olive oil, plus a little more for searing
■	2 tablespoons unsalted butter
■	2 medium red potatoes, cut into bite-sized chunks
■	2 medium carrots, sliced
■	2 ears fresh corn on the cob, cut into smaller pieces
■	1 small yellow onion, cut into wedges
■	1 cup grape tomatoes
■	1 cup chicken broth
■	1 teaspoon smoked paprika
■	1 teaspoon garlic powder
■	1 teaspoon onion powder
■	1 teaspoon dried parsley
■	½ teaspoon dried thyme
■	1 teaspoon kosher salt
■	½ teaspoon black pepper

How to Make Campfire Chicken

1. Mix the campfire seasoning

In a small bowl, combine **1 teaspoon smoked paprika**, **1 teaspoon garlic powder**, **1 teaspoon onion powder**, **1 teaspoon dried parsley**, **½ teaspoon dried thyme**, **1 teaspoon kosher salt**, and **½ teaspoon black pepper**. Stir until evenly mixed. Set aside **1 tablespoon of the blend** for the vegetables.

2. Season and marinate the chicken

Place the **halved chicken** in a large zip-top bag. Sprinkle in the remaining spice blend and pour in **1 tablespoon olive oil**. Seal and gently massage the chicken so the seasoning coats the meat. Refrigerate for **at least 1 hour**, or overnight.

3. Heat the oven

Preheat your oven to **400°F (200°C)** once the chicken has finished marinating.

4. Toss the vegetables

Combine the **red potatoes, carrots, corn, yellow onion, and grape tomatoes** in a large bowl. Drizzle with **1 tablespoon olive oil** and sprinkle with the reserved spice blend. Toss until lightly coated.

5. Give the chicken a good sear

Heat a large skillet over **medium-high heat** and add a small splash of olive oil. Remove the chicken from the marinade and sear for about **3–4 minutes per side**, just until golden brown. Transfer to a plate.

6. Put the foil packets together

Lay out **4 large sheets of heavy-duty aluminum foil**. Divide the vegetables among the sheets and nestle a piece of browned chicken on top. Dot each serving with $\frac{1}{2}$ **tablespoon butter** and pour in about $\frac{1}{4}$ **cup chicken broth**.

7. Seal everything up

Bring the long sides of the foil over the chicken and vegetables and fold them together tightly. Fold in the short ends until each packet is snugly sealed.

8. Bake until tender

Set the packets on a baking sheet and bake for **45–55 minutes**, or until the thickest part of the chicken reaches **165°F (74°C)** and the potatoes are fork-tender.

9. Open and serve

Carefully unfold the foil, keeping your hands and face back from the hot steam. Spoon the buttery juices over the chicken and vegetables and serve warm.

Tips for the Best Campfire Chicken

Tip	Why it helps
Choose similar-sized chicken pieces.	Keeping the pieces close in size helps them cook more evenly.
Bring the chicken close to room temperature.	Let the marinated chicken sit out for about 15–20 minutes before searing.
Use heavy-duty foil.	It is sturdier when filling and moving the packets and helps keep the juices inside.
Don't skip the baking sheet.	A rimmed baking sheet makes the packets easier to move and catches any leaks.
Use fresh vegetables when possible.	Fresh potatoes, carrots, corn, and onions give the dish better texture and home-cooked flavor.
Keep the broth measured.	Too much liquid can leave the vegetables watery instead of rich and buttery.
Give the finished packets a few minutes before serving.	A short rest lets the flavors settle and helps keep the juices in the packet.
Serve it straight from the foil if you like.	Opening each packet at the table makes for a relaxed family supper.
Make extra seasoning.	Keep a small amount aside if your family likes a little more flavor on the vegetables.
Don't be shy with the juices.	Spoon the flavorful broth from the bottom of each packet over the chicken and vegetables.

Kitchen Notes

■ Chicken reached 165°F (74°C) in the thickest part
■ Potatoes are fork-tender
■ Foil packets were sealed tightly before baking
■ Packets rested briefly before serving

Safety note: Chicken should reach an internal temperature of 165°F (74°C) in the thickest part before serving. Open foil packets carefully because escaping steam can cause burns.

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