

BOB

's RECIPES

FOIL-WRAPPED CORN, CARROTS AND ZUCCHINIS

by Bob the Chef

INGREDIENTS

- 2 corn cobs
- 2 zucchinis
- 6 to 8 small carrots (whole)
- 1/2 white onion, chopped
- 2 garlic cloves, minced
- 30 ml (2 tbsp.) olive or vegetal oil
- 15 ml (1 tbsp.) chili powder
- Salt and pepper to taste

INSTRUCTIONS

1. Cut the corn and zucchini into slices about 1 or 2 cm thick
2. Put all the ingredients and seasonings in a bowl and mix so that they are well coated with oil
3. Drop in the center of a large sheet of aluminum foil
4. Fold in a half-moon shape, making sure the edges are tightly closed.
5. Place the bundle on the hot grill and cook for about 20 minutes (turning every 5 minutes)
6. Open gently (careful, it's hot!) and serve as a side dish or enjoy it as is



PREPARATION TIME: 15 minutes



BAKE: 20 minutes



SERVES: 4



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