



Campfire Roasted Veggie Packets

INGREDIENTS

- 1 lb small zucchini, halved lengthwise and sliced 1/2 inch thick
- 1/2 lb thin asparagus, cut into 1 1/2-inch lengths
- 2 tbsp extra-virgin olive oil
- 1 tbsp finely chopped dill
- Kosher salt and freshly ground pepper
- 2 tbsp **LaClare Family Creamery Goat Cheese - Original**

DIRECTIONS

1. Light a grill. In a large bowl, toss the leeks with the zucchini, asparagus, olive oil and dill. Season with salt and pepper.
2. Tear off four 14-inch-long sheets of extra-heavy-duty foil. Mound half of the vegetables in the center of each of 2 foil sheets. Cover the vegetables with the 2 remaining sheets of foil; fold up the edges all around to seal.
3. Grill the packs over a very hot fire for about 16 minutes, or until sizzling and puffed. Using oven mitts, transfer the packs to a large platter. Open carefully and transfer the vegetables to the platter. Top with LaClare Original Goat Cheese and serve.