

## **Dutch Oven Sprite Chicken**

PREP TIME: 30 MIN COOK TIME: 1 HR

SERVES 8

### **INGREDIENTS**

1. 1/2 pound bacon, cut in bite-size pieces
2. 3 large boneless skinless chicken breasts, cut in 1-inch cubes
3. 1/2 Tablespoon seasoning salt
4. 1/2 cup all-purpose flour
5. 1 yellow onion, chopped
6. 2 pounds red potatoes, cut in 1-inch cubes
7. 1 pound carrots, cut in 2-inch pieces
8. 6 ounces Sprite (lemon-lime soda)
9. 14-inch Dutch Oven

### **INSTRUCTIONS**

1. Fry bacon in dutch oven on camp chef or stove top until crisp. Remove bacon pieces with a slotted spoon, leaving grease inside. Set bacon aside.
2. Combine seasoning salt and flour in a large gallon plastic bag. Add chicken to flour mixture and shake to coat. Add coated chicken pieces to dutch oven and brown in bacon grease.
3. Remove chicken and set aside.
4. In this order add onions, then potatoes, carrots, chicken and bacon to dutch oven. Pour Sprite all over the top. Cover with lid.
5. Bake at 350° F for 1 hour. Carefully remove from oven. Remove lid and let stand 5 minutes before serving.
6. \*\* If cooking at a campsite follow directions above. When ready to cook cover with lid and place dutch oven in hot coals. Cook 45 minutes to 1 hour. (Or until chicken is cooked through and vegetables are tender.)