

Orange Chicken Kabobs and Hobos

Submitted by: Jordan Smith

Ingredients	Instructions
<ul style="list-style-type: none">• Chicken breasts• Red, green, and yellow peppers• Red onions• Red potatoes• Mushrooms• Dan-O's Seasoning• Lawry's Seasoned Salt• Orange juice• Butter	<ol style="list-style-type: none">1 The night before cooking, tenderize the chicken, cube it, and marinate it in orange juice for at least 12 hours.2 Cut the peppers, onions, potatoes, and mushrooms ahead of time.3 Build kabobs by alternating pepper, onion, and chicken until each stick is full.4 Season the kabobs to taste.5 Cube potatoes and place them in foil with onions, mushrooms, and butter.6 Cook foil-wrapped hobos in hot coals for about 30 minutes, or until potatoes are soft.7 Cook kabobs slowly on the fire-top grill until the chicken is fully cooked.8 Serve and enjoy.

Story Behind the Recipe

For Jordan Smith, a Product Specialist at Hilltop Camper & RV in Rochester, this is the meal he comes back to on the first night of camping. It blends flavor, preparation, and experience into something memorable.

The overnight orange juice marinade gives the chicken a bright, tender sweetness. Peppers, onions, mushrooms, potatoes, butter, and seasoning add smoky, sweet, and savory layers around the campfire.

Prepping everything the night before, building the kabobs by hand, and cooking the foil-wrapped potatoes in the coals turns dinner into a shared campsite experience.
