Foil-Packet Fish with Corn and Potatoes

2 foil packets · Active 25 min · Total 50 min

Skills: Intermediate

Ingredients

- 10 oz small waxy potatoes, sliced 1/4 inch thick (285 g)
- 1 cup corn kernels, fresh or thawed (140 g)
- 2 white-fish fillets, 5–6 oz each (150 g each), thawed
- 2 tablespoons butter (28 g)
- 1 lemon, thinly sliced and seeded
- 1/4 teaspoon fine salt
- 1/4 teaspoon black pepper
- 1 tablespoon chopped parsley (4 g)

Set out

Outdoor covered grill, Small saucepan, Heavy-duty foil, Tongs, Instant-read thermometer

Allergens

Fish, Milk. Check labels and substitutions.

Make it

1. Prepare grill for medium heat according to its instructions. Simmer potato slices in water for 7–8 minutes until almost tender, then drain.

2. Lay out two double-layer foil sheets, about 14 inches (35 cm) square. Divide potatoes and corn between centers and place fish on top. Add butter, lemon, salt and pepper.

3. Fold long edges together and crimp, then fold short ends upward to seal, leaving steam space. Grill covered for 12–18 minutes, depending on fish thickness.

4. Open carefully away from hands and face. Check fish reaches 145°F/63°C and potatoes are tender; reseal and cook longer if needed. Scatter parsley and transfer to plates.

Prepare the foil before cooking

Fold a shallow base into each sheet on a stable table. Trying to build packets beside a lit grill increases spills and makes sealing awkward.

A useful detail

The cooking time includes parboiling. Keep outdoor grills outside and follow campsite fire restrictions and appliance instructions.

Keep it well

Best eaten immediately. Transfer leftovers from foil into shallow containers and refrigerate within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 2 days. Reheat to 165°F/74°C. Discard rather than save if dependable refrigeration is unavailable.