

Southwest Veggie Foil Packets

INGREDIENTS

1 pound sweet potatoes (about 2 medium)
1 (about 15-ounce) can black beans
1 cup corn kernels
1 cup jarred salsa
Garlic powder
Salt, pepper
Olive oil

For the Chicken (optional): 2 chicken breasts 1 can (¼ cup) Adobo 1 tsp onion powder Salt and pepper to taste

Optional serving: tortillas, sour cream, limes

DIRECTIONS

- 1. In a large bowl add sweet potato (peeled and roughly chopped), corn, salsa, black beans, garlic powder, salt, pepper, olive oil, and mix until combined.
- 2. Scoop your filing onto aluminum foil in the middle.
- 3. Roll the edges and wrap tightly on the top and set aside.
- 4. Heat your barbeque to 400°F.
- 5. Place your veggie foil packets on the grill. When it's ready, remove from heat and let cool. For extra protein, you can also serve it alongside grilled chicken, tortillas, sour cream and limes.