

Southwest Veggie Foil Packets

INGREDIENTS

1 lb sweet potatoes (about 2 medium)
1 (15oz) can black beans
10 1-2" pieces of corn on the cob
1 cup salsa
Garlic powder
Salt, pepper
Olive oil

For the Chicken (optional):

2 chicken breasts

1 can La Costena Peppers, in Adobo Sauce

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
- 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 gas grill to 400°F.
- 5. Place your veggie foil packets on the grill. When it's ready, remove from heat and let cool. Average cook time is about 20-30 minutes. For extra protein, you can also serve it with grilled chicken (see ingredients above), tortillas, sour cream and limes.