**Sweet potato foil packet with halloumi cheese**



**Ingredients for 4 servings:**

800 g sweet potatoes from North Carolina

2 garlic cloves

6 tbsp. olive oil

2 zucchinis (ca. 120 g each)

1 pack (250 g) Halloumi (grill cheese)

Oil for coating

Aluminum foil

½ bunch of basil

**Directions:**

1. Cook sweet potatoes for 20 minutes. Peel garlic and chop finely. Mix garlic and olive oil. Season with salt and pepper.

2. Clean zucchinis and cut into fines strips lengthwise. Cut Halloumi cheese into slices. Drain sweet potatoes and let cool. Peel sweet potatoes and cut into slices.

3. Brush 4 pieces of aluminum foil with oil. Layer the sweet potatoes, zucchinis and halloumi cheesy evenly on the foil. Sprinkle with garlic oil and fold the packet. Turn the sides over and grill for 10 - 15 minutes. Pluck the basil from the stalks and sprinkle over the open packages before serving.

**Preparation time: c**a. 45 minutes

**Nutrition facts per portion:**

Energy: 582 kcal / 2440 kJ

Protein: 19.3 g

Fat: 33.5 g

Carbohydrates: 49.7 g