



D Contains Dairy

W Contains Wheat

E Contains Egg

S Contains Soy

N Contains Nuts

WEEKEND ADVENTURE BOX

• Texas Breakfast Tacos

D E W

Grab these items:

Breakfast Taco Potatoes, Breakfast Taco Egg/Cheese Filling, Tinfoil Sheets, Cinco De Mayo Flour Tortillas, Guajillo Salsa

1. Preheat an oven to 350 degrees, or prepare a campfire or grill for medium heat (see tips and links on reverse side).
2. Remove the lids from the breakfast taco potatoes and the egg/cheese filling. Place the aluminum tray in the oven or directly on the campfire grate or grill grate.
3. Using the foil provided, wrap up a stack of tortillas in foil and twist the two ends of the foil closed. Place the stack of tortillas in the oven or on the grill until they are soft and pliable. Depending on the warmth of your heat source, this may take 2-10 minutes.
4. Being careful of the heat, remove tortillas, breakfast taco potatoes, and egg/cheese filling from your heat source.
5. Hold a piece of foil in one hand. Place a warm tortilla on top. Add a slice/scoop of egg/cheese filling, a spoonful of potatoes, and a bit of hot sauce. Tuck and close the tortilla around the fillings. Close with foil.

Ayr says: this is what the California backpackers do (not food safety approved)

Leave tacos in a plastic bag on your window's dashboard. The plastic will act as a warmer while you hike, and you'll return to soft, delicious tacos!

2. With a serrated knife, slice your pita bread about 3/4 of the way down. Don't split it all the way in half so it flops open like two pizzas attached with a hinge; but if that happens, don't worry, it'll just be a bit more unwieldy.
3. Cradle the partially-opened pita upright in one hand, so you have lots of breadly real estate visible. Add a big scoop of egg salad, a few pickles and some lettuce to your liking. Wrap in extra tinfoil if you're planning to take on a hike. Serve with farro salad.

• Hot Dogs with Potato Salad **W S**

Grab these items

Beyond Meat Sausages, Hot Dog Buns, Butter (optional, not included in kit), Turmeric Onions, Ketchup, Mustard, Potato Mustard Dill Salad

1. Preheat a cast iron skillet or griddle to medium-high heat, or prepare a campfire or grill for medium heat. Roast sausages according to package directions.
2. Toast buns (buttering the buns if desired).
3. Set out turmeric onions, ketchup, and mustard. Nestle sausages in buns and add desired condiments. Serve with salad.

• 3 Bean Chili with Cornbread **D E W S**

Grab these items

3 Bean & Hominy Chili, Scallion Cheddar Cornbread, Honey Butter

1. Preheat oven to 350 degrees; or prepare a campfire or grill for medium heat. If you don't have an oven or a campfire, ladle chili into a skillet or pot and warm over medium heat. If chili is a little bit thick, adjust consistency with a teaspoon of water at a time, stirring to combine before heating. Heat chili until warm. Depending on your heat source this could take 5-15 minutes.
2. Remove lid from cornbread. Place chunks of honey butter on top. Place in oven or on campfire grate/ grill. Bake cornbread for 5 minutes, or until warm.
3. Pour chili into bowls. Top with some of the sour cream we've included for the loaded baked potato meal.

• Loaded Baked Potatoes with White Bean Salad **D**

Grab these items

Baked Potatoes, Grafton Cheddar Cheese, Sunflower Seed Pesto, Sour Cream, White Bean Kale Basil Salad, Tinfoil Sheets

1. Preheat oven to 350 degrees, or prepare a campfire or grill for medium heat. Remove lid from baked potato tray. Remove potatoes and wrap each potato tightly in tinfoil.
2. Place potatoes in the oven or on campfire grate/grill and cook until potatoes are warm. Depending on your heat source this could take 10-20 minutes. Peel back the foil. Cut a cross in the top of each potato and press up from the bottom to expose the yummy filling. Garnish potatoes with cheddar, pesto and sour cream. Serve with salad.

• Bagel Buffet

Grab these items:

Forge Bagels, Butter (optional, not included in kit) Cashew Cream Cheese, Carrot Lox, Capers, Tomatoes

W N S

1. Preheat an oven to 350 degrees; or prepare a campfire or grill with a grate set over embers; or plug in a toaster.
2. Slice bagels in half and toast them to desired toastiness. Spread with butter if desired. Slice tomatoes (we like using a serrated knife for maximum control). Set out remaining ingredients, and have at it!

• Tofu "Egg Salad" Sandwiches with Farro Lemon Feta Salad

Grab these items

Pita, Tofu "Egg Salad," Pickles, Lettuce, Farro Salad

D W S

1. If you're planning to take these sandwiches on a hike, don't warm the pita first (it will not hold up well). If you're eating the sandwiches close to home or camp, warm the bread by heating it in an oven preheated to 350 degrees for 3 minutes until soft and puffy; or by placing it on a grate set over embers until it is slightly charred, puffy, and soft. If you're cooking the pita outside, turn it once or twice with tongs to ensure even cooking.





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THE ADVENTURE CONTINUES...

• Sloppy Chris Sliders with Kale Salad

Grab these items

Pita, Sloppy Chris Lentils, Kale Walnut Salad, Lemon Pecorino Vinaigrette

DEWSN

1. Preheat oven to 350 degrees or prepare a campfire or grill for medium heat. Remove lid from lentils and place them in the oven or directly on the grate of the campfire or grill. Warm them, stirring once or twice during the cooking process. If the lentils feel too thick to stir, adjust consistency with a teaspoon of water, then stir again.
2. Warm the bread by heating it in the preheated oven for 3 minutes, or on a camping grate, until it is slightly charred, puffy, and soft. If you're cooking the pita outside, turn it once or twice with tongs to ensure even cooking.
3. With a serrated knife, slice your pita about 3/4 of the way down. Don't split it all the way in half so it flops open like two pizzas attached with a hinge; but if that happens, don't worry; it will just make sandwich-building a little more difficult.
4. To build sliders, spoon lentils into the pockets of the pita bread. Don't overfill the sandwiches or they'll be difficult to eat. Serve with salad dressed with lemon pecorino dressing.

• Maple Fluffernutters and Trail Mix

Grab these items

Pita, Maple Fluff, Teddie Peanut Butter, Granola with Fruit and Nuts

WNE

1. If you're planning to take these sandwiches on a hike, don't warm the pita first (it will not hold up well). If you're eating the sandwiches close to home or camp, warm the bread by heating it in an oven preheated to 350 degrees for 3 minutes until soft and puffy; or by placing it on a grate set over embers until it is slightly charred, puffy, and soft. If you're cooking the pita outside, turn it once or twice with tongs to ensure even cooking.
2. With a serrated knife, slice your warm pita bread about 3/4 of the way down. Don't split it all the way in half so it flops open like two pizzas attached with a hinge; but if that happens, don't worry; it will just make sandwich-building a little more difficult.
3. Cradle the partially-opened pita upright in one hand, so you have lots of bread ready to eat. Using the other hand, spread peanut butter on the bread. Add a big spoonful of fluff. Close pita. Wrap in extra tinfoil and pack with granola/trail mix to take on a hike.

• Seasonal Drinks

Grab these items

Seasonal Agua Fresca, Seasonal Lemonade

1. Keep drinks cool. Pour over ice (if you have it) and enjoy!

• S'mores Kit and Blondies

DEWSN

Grab these items

Marshmallows, Graham Crackers, Chocolate Bars, Blondies

1. If using an oven, turn the broiler on oven and allow to preheat. Line a baking tray with graham crackers. Place marshmallows on half of the graham crackers. Place chocolate pieces on the other half. Broil for 2 minutes, or until chocolate has melted. Sandwich the two halves together.
2. If cooking outdoors, prepare a campfire or grill to medium heat, or for more smoky marshmallows, leave the flames going full blast. Thread marshmallows on twigs or skewers and roast to your desired toastiness. Make s'mores by sandwiching chocolate and marshmallows between graham crackers.
3. Enjoy blondies as-is, or slightly warmed near a heat source.

• Storage and Cooking Notes

Keep everything in this box cold in a fridge or cooler, except for the trail mix, peanut butter, ketchup, mustard, hot dog buns, and tinfoil (of course). If you're not going to use the pita or bagels in the next 2 days, and you have access to a freezer, we recommend freezing them to avoid moldy bread; otherwise, refrigerate them.

We've designed this box so that most items can be heated directly in their aluminum trays, minimizing dishes and waste. Remove the lids and place the trays directly in the oven or on a grate set over embers after the fire has burned off. Don't put your food directly in the flames.

If it's your first time cooking over a fire, remember to build your fire in designated fire pits or far away from any dry brush or grass. Cooking over an open fire is fun but you'll notice there's a lot of variation in heat. Figure out which zones work best. You don't have dials, so depending how close you are to the heat source, your food will cook lower, slower, and more evenly, or faster and with more chances of burning. You'll have better control when your fire has died down slightly.

Though not required for these meals, a cast-iron Dutch Oven is a godsend (Lodge makes one where the lid is also a frying pan). Cast iron distributes heat really well, and you can even bury it in coals to cook stews and more.

If you don't have access to an oven or campfire, but you do have access to a camp stove or burner, you can transfer the contents of these aluminum trays into a pot or pan and heat them over medium heat.



Have fun, be safe, and experiment!

Aim your camera here for detailed instructions on how to choose the best camping cooking set-up for you.

Need anything? Email us at box@cloverfoodlab.com.

