



**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, Cinco De Mayo Flour Tortillas, Guajillo Chile Salsa, Tinfoil Sheets (not included in box)**

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!

## • Bagel Buffet

**W N S**

Grab these items:

**Rebelle Bagels, Butter (optional, not included in kit) Maple-Sea Salt Cream Cheese, Cashew Cream Cheese, Carrot Lox, Capers, Tomatoes**

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!

## • Hot Dogs with Potato Salad

**W S**

Grab these items

**Beyond Meat Sausages, Hot Dog Buns, Butter (optional, not included in kit), Peppers & 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 peppers & onions, ketchup, and mustard. Nestle sausages in buns and add desired condiments. Serve with salad.

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

**S D W**

Grab these items

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

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 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 bread 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.

## • 3 Bean Chili with Cornbread

**D E W S**

Grab these items

**3 Bean & Hominy Chili, Scallion Cheddar Cornbread, Honey Butter, Sour Cream**

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.

