HOUSE SPECIAL No. 02 / THE SUPPLY MENU

Carnitas Cartel

4 big burritos / about 30 minutes / Fully cooked, refrigerated pork + cooked rice.

4 large (12-inch) flour tortillas

16 oz fully cooked carnitas

1 cup cooked rice

1 cup black beans, drained and rinsed

3/4 cup shredded Monterey Jack or Mexican-blend cheese

1/4 cup finely diced white onion

1/4 cup chopped cilantro

1/4 cup salsa verde, plus extra to serve

1 lime, cut into wedges

1 tsp neutral oil, only if needed

Salt to taste; potable water for reheating



Buy fully cooked, un-sauced carnitas, not raw pork or sweet barbecue pulled pork. The long cook happens before the trip. At camp, reheat and crisp the edges. Allow about 30 minutes with cooked rice and refrigerated carnitas; frozen packages need extra time under their label directions.

01 / The Long Cook Is Already Done.

Follow the carnitas package reheating directions. For refrigerated carnitas suitable for skillet heating, separate the pork into a skillet with a splash of water. Cover and warm over medium-low, stirring, until it reaches 165 F throughout. Uncover, raise to medium-high and let excess liquid evaporate. Add a little oil only if the pan is dry. Spread out the pork and leave it undisturbed for 2-3 minutes, then turn to brown a few more edges. Lower the heat if it scorches; work in batches for a smaller skillet.

Contains wheat and milk; check the carnitas, salsa and tortilla labels for other allergens. Food images are generated illustrations. Timing is estimated.

THE METHOD / FOOD BEFORE FASHION

Dinner Is Under Control.

Keep cold toppings chilled until assembly. Scale batch sizes to your skillet; cook in batches when needed.

02 / Warm the Supporting Cast.

Warm rice and beans in a small pot with a splash of water, stirring; reheat cooked leftovers to 165 F. Taste before adding salt because packaged pork and salsa may already be salty. Warm tortillas in a dry skillet for 15-30 seconds per side until flexible, then stack under a clean towel. Keep onion, cilantro and salsa chilled until assembly.



03 / Make a Clean Getaway.

Per tortilla, place 1/4 cup rice, 1/4 cup beans, 4 oz hot carnitas and 3 tbsp cheese just below center. Add 1 tbsp each white onion, cilantro and salsa verde. Leave about 2 inches clear on both sides. Fold sides inward, lift the bottom over the filling and pull back gently to snug it. Roll forward with the sides tucked. If it will not close easily, remove filling and serve it alongside.



04 / Seal the Deal.

Toast seam-side down in a dry or lightly oiled skillet over medium-low for 2-3 minutes, then turn and toast 2-3 minutes more. Work in batches and lower the heat if browning too fast. Fillings should already be hot. Rest 1-2 minutes, slice if you like, and serve with lime and extra salsa verde. Keep the pan modest. This cartel deals in golden brown.



PREP AT HOME / CLEAN UP LESS

Camp Smart. Eat Again.

Pack by meal, leave the glass at home and save a clean portion before serving. Breakfast deserves a plan.

BEFORE THE WHEELS TURN

At home, portion fully cooked carnitas, rice, beans and cheese into separate meal-sized containers. Dice onion and chop cilantro. Move salsa out of glass into a labeled reusable tub. Chill everything before loading the cooler; keep tortillas dry and protected from crushing.

NON-EDIBLE GEAR

Large skillet + lid, small pot, spatula, knife, board, clean serving spoon, food and cooler thermometers, towel and leftover containers.



DINNER GETS AN ENCORE

Set aside a clean portion of carnitas before serving and chill promptly in a shallow container. Next morning, reheat to 165 F and fold into fully cooked scrambled eggs. Keep cold toppings separate. Breakfast now has a porkfolio.

THE COOLER IS PART OF THE RECIPE

Keep perishables at 40 F or below and use a cooler thermometer. Wash hands and utensils with soap and potable water. Chill leftovers promptly in small, shallow containers with enough cooling capacity. Discard perishables left out more than 2 hours total, or 1 hour above 90 F. Use refrigerated leftovers within 3-4 days of original cooking, or sooner under the label; reheating does not restart the clock.

HOW TO PACK YOUR MEALS + DOWNLOADABLE PACKING GUIDE

FS.gov cooking temperatures USDA reheating FS.gov handling