HOUSE SPECIAL No. 01

The Happy Camper

Chipotle chicken burritos. Feeds 4.
About 35 minutes with cooked rice and chicken.



THE SUPPLY MENU

BIG FLAVOR. MANAGEABLE LUGGAGE.

- 4 large (12-inch) flour tortillas
- 12 oz fully cooked Costco chipotle chicken
- 1 cup cooked rice
- 1/2 cup spicy refried beans
- 1/2 cup black beans, drained + rinsed
- 3/4 cup shredded cheese
- 1/2 cup roasted corn
- 1/2 cup white-onion pico (page 2)
- 1/2 cup guacamole
- 1/4 cup lime crema (page 2)
- 2 tbsp sliced jalapenos, or to taste
- 1 lime, salt + a little oil

Bean there, packed that: Use both beans, or replace the black beans with extra refried beans. Extra toppings can ride on the side.

THE NON-EDIBLE GEAR

Skillet + lid, small pot, spatula, knife, board, spoon, food and cooler thermometers, foil, soap and potable water. Pack chilled ingredients in sealed containers with plenty of ice.

WHITE ONIONS WELCOME. PICKLED RED ONIONS MISSED THE BUS.

PREP + HEAT

Chop. Sizzle. Smile.

Prep the toppings at home. Warm the fillings at camp.
Keep cold toppings in the cooler until assembly.



01 / PREP

Chop to it.

Pico: Mix 1/2 cup diced tomato, 2 tbsp diced white onion, 1 tbsp cilantro, 1 tsp lime juice + a pinch of salt. Drain excess liquid.

Crema: Mix 1/4 cup crema or sour cream, 1-1/2 tsp lime juice + a pinch of salt. Thin with water.

Corn: Drain and dry canned corn, or thaw frozen. Sear in a lightly oiled skillet over medium-high heat for 4-6 min, stirring, until browned.



02 / HEAT

Wake up dinner.

Use **fully cooked chicken** and follow its package reheating directions. Warm chopped chicken with a splash of water, covered, over medium-low heat. Stir; reheat to **165 F**.

Warm rice and beans separately with a little water. Stir and reheat cooked leftovers to **165 F**. Keep covered.

Warm tortillas in a dry skillet **15-30 sec per side** until flexible. Stack under a clean towel.

COOLER RULES. HAPPY CAMPERS.

Before leaving: Refrigerate cooked rice and chicken promptly in shallow containers. Chill everything before packing.
At camp: Keep perishables at **40 F or below**; check the cooler thermometer. Wash hands and utensils with soap and potable water.
Time limit: Discard perishables left out over **2 hours total**, or **1 hour above 90 F**. Chill leftovers promptly; reheat cooked leftovers to **165 F**.

Food safety: USDA outdoor food safety + reheating; FoodSafety.gov time limits.

ASSEMBLE + TOAST

Keep it under wraps.

Warm fillings. Flexible tortilla. Modest toppings.
Overconfidence is not a structural ingredient.



03 / FILL

Build the flavor log.

Per tortilla: Spread 2 tbsp refried beans below center. Add 1/4 cup rice, 2 tbsp black beans, 3 oz chicken + 3 tbsp cheese.

Add up to 2 tbsp **each** corn, drained pico + guacamole; then 1 tbsp crema and a few jalapenos.

Leave about **2 inches clear at each side**. If it will not close easily, remove filling. Serve excess toppings alongside.



04 / FOLD

Tuck. Fold. Commit.

1. Fold left and right sides over the filling.
2. Lift the bottom edge over it. Pull back gently to snug the filling.
3. Keep sides tucked; roll forward until the top flap is underneath.

Rest **seam-side down**. Dinner now has a sleeping bag.



05 / TOAST + EAT

Get a little toasty.

Heat a dry or lightly oiled skillet over **medium-low**. Toast seam-side down **2-3 min**; turn and toast **2-3 min** more. Work in batches; rotate over hot spots. Lower heat if browning too fast.

Rest **1-2 min**. Slice or keep whole; serve with lime + extra toppings. Wrap the lower half in foil to catch drips.

REMOVE FOIL BEFORE MICROWAVING. NAPKINS COUNT AS EQUIPMENT.

Generated step photos are illustrative. Recipe assumes fully cooked chicken. Not affiliated with Costco.