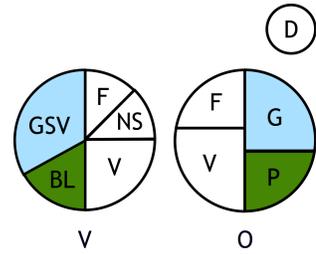


STOVE, FIRE



# Woodbadge Dave's Breakfast Tacos

For 10 people

## Tools

Frying pan

Spatula

Three serving bowls and a serving plate, chopping board, or hiking board

## Cooking Tub Staples

Cooking oil

When Miss Teresa was Cubmaster and attended Woodbadge, her patrolmate Dave made these delicious tacos for Fox Patrol.

## Ingredients

2 cartons of Just Egg

1 tube of Cacique soy chorizo

32-oz bag of chopped diced pre-cooked potatoes

20 tortillas

## At Camp



1. Arrange a relatively clean cooking preparation area away from any raw meat and eggs you may also have brought.



2. Wash your hands.



3. Heat the frying pan. Pour in some oil, and when the frying pan is hot pour in the Just Egg and scramble. When done, put the eggs in a serving bowl.



4. Put in some more oil in the frying pan and squeeze out the soy chorizo into the hot pan and fry. When done, put in a serving bowl.



5. Pour in some more oil into the frying pan and then empty the bag of potatoes into the frying pan and warm the potatoes. When warm, put into a serving bowl.

6. Warm the tortillas one by one briefly in the skillet. Put on serving plate.

7. Let everyone make their own tacos when it's all done.



8. If there are leftovers, put them in a food storage container as soon as the food has cooled to ambient temperature. Put the container inside a plastic bag and put it into the cooler straight away.



