

Red Sky Surf Hunters

Tent-to-Table Foil Pack Tacos

Fresh, easy, and straight from your garden to the grill.

Ingredients:

- ☐ - Fresh-caught surfperch (or tilapia/halibut)
- ☐ - Homegrown cherry tomatoes (halved)
- ☐ - Fresh basil (chopped)
- ☐ - Sweet peppers (sliced)
- ☐ - Garlic powder
- ☐ - Salt & pepper
- ☐ - Olive oil + lime juice (to taste)
- ☐ - Tortillas (optional, for tacos)

Instructions:

1. Lay out foil: Use heavy-duty foil; double-layer if needed.
2. Build your pack: Place fish in the center, top with cherry tomatoes, peppers, and basil.
3. Season: Drizzle with olive oil and lime juice. Sprinkle salt, pepper, and garlic powder.
4. Wrap it up: Seal foil tightly into a packet.
5. Cook: Grill over campfire coals or on a camping stove for 10-12 minutes, flipping once.
6. Serve: Open carefully, let cool slightly, and enjoy with tortillas or as-is.

Surf Hunter Tip:

Harvest your herbs the morning of your trip, store in a damp paper towel in a sealed container, and they'll stay fresh for 2-3 days on the road.

Keto Option:

Go with low-carb tortillas or enjoy this foil-pack taco bowl-style for a delicious low-carb option. This meal is naturally keto-friendly with healthy fats from olive oil and nutrient-packed herbs and veggies. For extra protein and flavor, top with shredded cheese, avocado slices, or a spoonful of sour cream.



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