Red Sky Surf Hunters Tent-to-Table Foil Pack Tacos

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

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

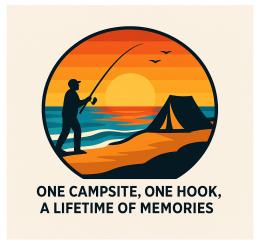
- 1. Lay out foil: Use heavy-duty foil; double-layer if needed.
- 2. Build your pack: Place fish in the center, top with cherry tomatoes, peppers, and basil.
- 3. Season: Drizzle with olive oil and lime juice. Sprinkle salt, pepper, and garlic powder.
- 4. Wrap it up: Seal foil tightly into a packet.
- 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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