

What you will need

- Campfire
- Cast iron frying pan
- Spatula
- Mixing bowl
- Sharp knife
- Chopping board
- Ingredients

Ingredients

- 4 chicken breasts
- 2 red onions
- 4 assorted capsicum
- 2 red chillies (adjust to taste)
- 2 packets of fajita seasoning
- 6 tablespoons of olive oil
- 1 lime
- 16 tortillas

Prep time: 5-15 mins

Cook time: 10-20 minutes

Serves: 8 people

Before you begin

- Don't forget to make sure all young people and adults involved in the activity know how to take part safely.
- Make sure you'll have enough adult helpers. You may need some parents and carers to help if you're short on helpers.



Preparing to cook on a campfire or barbecue

- Make sure that the campfire has been built outdoors in a clear, open area, with plenty of ventilation.
- Remember to have a hand washing station and take extra hygiene precautions when handling food.
- Make sure you have all the ingredients ready.

Getting ready to cook

1. Gather everyone together and tell them you're going to make Campfire Fajitas.
2. You may want to run a safety talk or show people how to use the equipment safely, such as cooking on a campfire or chopping ingredients.
3. Ask everyone to wash their hands before cooking, then collect the ingredients.

Allergies and dietary requirements

- Remember to check for allergies or dietary requirements and adjust the recipe as needed. Ensuring no cross contamination during food preparation.
- Check if there are any items of food that people can't touch or be near.
- Some people may not like certain food textures or tastes and that's okay. Try to find an alternative for them. No-one has to use all the ingredients or be made to try the food.

Get cooking!

1. If they haven't already, everyone should wash their hands.
2. Wrap the tortillas in foil. With adult supervision, using heatproof gloves and heatproof tongs, carefully place the tortillas on the side of your fire to heat through.
3. One person should finely slice your chicken breasts and place them in a mixing bowl, then wash their hands, the knife and the chopping board.
4. Next, a Patrol should finely slice onion, the chilli and the capsicum. When chopped, put them into a separate mixing bowl.
5. Sprinkle your fajita seasoning over the ingredients, then add in your lime juice and olive oil.
6. Using a wooden spoon, mix everything well, making sure all the chicken and vegetables are coated in the seasoning.



7. Next, with adult supervision, heat your pan until it is smoking hot. When ready, with an adult, gently and carefully add the chicken and vegetable mixture into the pan. Remember to wear heatproof gloves and use heatproof tongs.
8. Thoroughly wash the bowl that the raw chicken was in.
9. Keep moving your mix around the pan until you get a nice, charred effect.
10. When it's ready, take a clean serving bowl. With adult supervision, wear heatproof gloves and use heatproof tongs to take the cooked mixture off the fire and place it into the bowl.
11. Again, with adult supervision and wearing heatproof gloves, use heatproof tongs to remove the tortillas and place them on a baking tray to cool down. The foil will be very hot.
12. People may want to prepare any other items, such as lettuce.
13. Allow the tortillas and fajita mix to cool before serving.
14. When ready, serve with your warm tortillas, fresh salad and tomato salsa.



Building a fire

- Build and light a fire before starting this activity.
- You'll use the hot embers to cook on, so the fire will need enough time to die down before cooking. This gives the best cooking heat.



Putting out the fire safely and tidying up

1. Once everyone has finished using the fire, no-one should add any more wood. The fire will slowly begin to die down. Ask young people to step away from the fire while it's put out.
2. Spread out the wood and embers, so they cool down quickly with an unused stick.
3. An adult should slowly pour water over the smouldering wood and ashes to make sure they're fully extinguished. Use a stick to mix the water through the ashes.
4. Young people should work together to clear up quickly and efficiently. Each Patrol needs to wash up their utensils, then dispose of any rubbish. Any leftovers could be taken home to avoid waste.

Reflection

This activity helped the Group value the outdoors and experience the differences between cooking inside in a kitchen and outside, using a fire.

- Did they enjoy cooking and eating outside?
- Did it have any extra challenges?

Everyone should think about any changes they'd make to the recipe next time, such as adding different vegetables, or using a different spice mix.

Part of the fun of campfire cooking is eating outdoors, the Group should stop and think about the unique sights, sounds and smells.

Everyone had to be a team player, so they should consider how well they worked with other people to make your fajitas.

- Were the tasks divided up or did they try every step of the recipe?
 - How did they make sure everyone got involved?
 - Did one person in each Group lead or did several people?
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