

# THE INSANE SCOUTER

Helping leaders one resource at a time...

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## Pizza on the Coals

- heavy-duty aluminum foil & a spoon
- 1 package pita bread
- 1 small can pizza or spaghetti sauce
- 1 cup grated mozzarella cheese
- Pizza toppings to taste



Cut pita in half and spoon sauce into pocket, spreading evenly. Add mozzarella cheese and toppings. Wrap in foil and place on coals. Cook 1 ½ minutes on each side until warm and cheese is melted. MMMM So Good!

## Dutch Oven Chicken Stir Fry

4 Chicken breast halves  
¼ tsp ground ginger  
3 green onions  
2 large carrots  
Fresh, raw green beans

Fresh, raw pea pods  
corn or peanut oil  
¼ cup soy sauce  
cooked rice

Slice chicken into strips. Cut green beans and onions diagonally into sections. Slice carrots into thin discs. Cover the bottom of a Dutch oven in oil less than 1 inch deep. When oil is hot, add chicken and sprinkle with ginger. Stir fry about 3 minutes, until chicken is well-browned (use a thermometer to determine doneness). Add onions, carrots, pea pods and beans. Stir fry 3 minutes, add soy sauce and cook an additional minute. Serve on hot, on cooked rice.



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