



# *The Campers'* **COOKBOOK**

*Our Guests' Favorite Recipes To Share*



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## How to Use QR Codes in This Cookbook

Recipes in this cookbook are also available digitally for your convenience.

Throughout this cookbook, QR Codes are located in the bottom, inside corner of the page.

How to Use the QR Code:

- 1. Scan QR Code:** Use your smartphone or tablet to scan the QR code provided in this cookbook. You can use any QR code scanner app available on your device.
- 2. Access Additional Content:** Once scanned, you'll be directed to additional content related to the recipe you're viewing. This may include video tutorials, cooking tips, or printable versions of the recipe.
- 3. Enjoy Enhanced Experience:** Dive deeper into the culinary journey with interactive elements, such as additional camping recipes or information about KOA campgrounds and our KOA Rewards program, all accessible through the QR code.
- 4. Save or Share:** Save the accessed content for future reference or share it with friends and family who might enjoy it.
- 5. Repeat:** Feel free to scan other QR codes throughout the cookbook to explore more enriching content related to each recipe.



# AIR FRYER NACHOS

## Shopping List:

- 1 pound ground beef
- 1 envelope taco seasoning
- 3-4 cups sturdy tortilla chips
- 2-3 cups shredded cheddar and/or pepper jack cheese
- 1 can black beans, drained and rinsed
- Toppings of choice: sour cream, guacamole, sliced jalapeno, pico de gallo, salsa, chopped green onions, sliced black olives, fresh lime wedges

## Directions:

1. Brown ground beef in a large nonstick skillet. Drain any excess fat.
2. Add taco seasoning and water according to pack instructions.
3. Line air fryer with parchment paper or aluminum foil.
4. Place a layer of chips in the bottom of air fryer. Add a layer of taco meat and beans, to taste, and top with a layer of cheese. Repeat two more times (depending on the size of our air fryer basket – fill to an inch below the top, max).
5. Air fry for 5 minutes at 350°F.
6. Add toppings and serve immediately.







# HONEY CORNFLAKE COOKIES

## Shopping List:

- ¼ cup salted butter
- 1/3 cup honey
- 1/3 cup sliced almonds
- 2 ½ cups cornflakes
- Sprinkles, for garnish
- Flaky sea salt, for garnish
- Dark or milk chocolate melting wafers for dipping, optional

## Directions:

1. Preheat oven to 325°F. Line 2 baking sheets with parchment paper.
2. Melt butter and honey in a large non-stick skillet. Bring to a simmer over medium low heat and cook for 3-4 minutes, swirling the pan several times. Do not brown.
3. Add almonds and cornflakes and gently stir until all pieces are coated with honey mixture.
4. Use a small scoop or spoon to create 1-inch mounds of the cornflake mixture on the prepared pans. Top each with sprinkles and a pinch of sea salt.
5. Bake for 10 minutes. Remove from oven and let cool on pan for 15 minutes until firm.
6. While cookies are cooling, melt chocolate in a double boiler or a heat-safe pan set over simmering water. Alternately, microwave according to pack instructions.
7. Dip the bottom of each cookie in chocolate and place back on the parchment paper. Refrigerate until set.
8. Makes about two dozen.

