

Beef Alfredo (Dehydrated)



Ingredients

- 3/4 cup pre-cooked and dehydrated pasta
- 1/4c dehydrated beef
- 1/4c dehydrated beans (or all beef)
- 1TB dried onion
- 1TB dried jalapeno (opt)
- 2 tablespoons freeze-dried Cheddar cheese
- 1 tablespoon freeze-dried Mozzarella cheese (powdered)
- 1 tablespoon full cream milk powder (Nestle Nido)
- 1 teaspoon all-purpose flour
- 1 teaspoon garlic powder
- Salt
- Pepper
- 1 teaspoon ghee

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 1
- [Source](#)

★★★★★ from 1 votes

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Directions

At Home

1. Combine pasta and freeze-dried ground beef in a medium-sized zip lock bag.
2. Mix cheese, milk powder, garlic powder and flour in other bag.
3. Pack ghee separately.

At Camp

1. Pour Beef Alfredo mixture into a pot. Add in 3/4 cup water, stir well and let soak for 5 minutes.
2. Bring to a boil and season to taste.
3. Reduce heat to low and cook, stirring regularly, until rehydrated.
4. Take the pot off the heat and stir in cheese sauce mixture and ghee.

[dehydrated](#), [mre](#), [camping](#), [cheese powder](#)

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