Nest Campers
CookBook
Road trips can should be delicious!
Nest Campers CookBook

We’ve gathered some recipes that work perfectly while on the road. You’ll find breakfast, lunch and dinner ideas for big meals that can be cooked in small kitchens.

**Breakfast ideas**

- Simple flourless banana pancakes
- Pip’s breakfast
- Pancakes
- French toast
- Simple vegetable omelette
- Shakshuka
- Poached eggs on avocado and feta toast
- Porridge with a twist

**Lunch and dinner ideas**

- Lentil, cherry tomato and spinach salad with grilled cheese
- Thai red curry with vegetables (and chicken)
- Mexican tortillas
- 10-Minute couscous salad
- Spaghetti carbonara
- Mediterranean chicken
- Foil wrapped salmon with herbs and lemon
- Creamy polenta with mushroom sauce
- Pear, walnuts and gorgonzola salad
- Chocolate banana boats
Simple flourless banana pancakes

Eggs and bananas, and that’s it. These two ingredients, whisked together and given a little skillet love, are truly something magical!

Ingredients:

- 4 eggs
- 3 ripe bananas
- Vanilla extract (optional)
- Flax seed (optional)
- Cinnamon (optional)
- Oil for pan

Just use the ratio of 2 eggs : 1.5 bananas. For example, for four people, you’d use 8 eggs and 6 bananas.

Method:

Mix banana and eggs together in a bowl until smooth. Add ground flaxseed and vanilla extract if you have some and mix batter well. Heat oil in a small skillet over medium-low heat. Scoop batter, about 1/4 cup per pancake, onto the skillet and cook until the center starts to bubble, about 30 seconds. Flip pancakes and cook until bottoms are lightly browned, 1 to 2 minutes more.

These pancakes are awesome on their own, but you can add some great things: chopped nuts, chocolate chips, fresh blueberries, or even a handful of leftover granola. Sprinkle these extras over the pancakes on the griddle as the first side cooks.

And of course, when you pile these on your plate, don’t forget to add whichever topping you like!

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Pip’s breakfast

Muesli with fresh fruit, nuts and Greek yoghurt will give you all the energy you need for a morning of adventures!

**Ingredients:**

- Greek yoghurt or any yoghurt you like
- Oats, toasted wheat flakes, granola
- Fresh fruit (*bananas, apples, pears, peaches, nectarines, strawberries, berries*)
- Dried fruit (*pineapple, papaya, banana and dates, raisins*)
- Nuts, almonds, pecans and hazelnuts (*use Odlično mix if you still have some left!*)
- Pumpkin, sunflower seeds, flax seeds, chia seeds
- Honey

**Method:**

Simply mix yoghurt, fruit, honey and other goodies into the consistency that suits your tastes, leaving out anything you don’t like and adding anything extra that you do.
Pancakes

Nothing says "vacation mode on" like some pancakes for breakfast. With a lot of different toppings off course!

**Ingredients:**

- 1 3/4 cup milk
- 2 eggs
- 1 tsp vanilla essence *(optional)*
- 2 cups flour *(for a fluffier texture and puffiness, add a teaspoon of baking powder)*
- 1 tbsp sugar
- Pinch of salt

**Method:**

Add wet ingredients to a bowl and whisk to combine thoroughly. Ideally, you should add the whisked ingredients to the dry ingredients, which means another bowl. But if you add dry ingredients slowly to the wet, we think you and your pancakes will survive.

When your frypan/hotplate is sizzling *(and greased, because you don’t want pancakes sticking)*, pour in enough batter to create a pancake of the size you like, and wait until bubbles appear on the top. When you see the bubbles appearing all around the outside, it’s time to flip and wait another 1-2 minutes for it to cook.

And now it’s time to go crazy with the toppings! Chocolate, fresh berries, Nutella, honey, fruit jams and marmalades, fresh fruit, nuts, coconut, maple syrup, fresh cream … You name it.

You can also make a savoury version, just skip all the sugar and melt some cheese on your pancakes, add bacon or ham, mushrooms, tomatoes, … whatever you like. Enjoy!
French toast

The most delicious way to use up an old bread.

**Ingredients:**

1 egg per person
1/4 cup milk
Cinnamon, nutmeg, vanilla extract to taste *(optional)*
1/2 tsp sugar *(optional)*
Pinch of salt
Bread
Oil or butter for the pan *(butter will taste better)*

**Method:**

Whisk the above ingredients in a bowl and dip a slice of bread until soaked right through. Fry until golden brown on both sides and serve with whichever delicious toppings you have in your Nest campervan!
Simple vegetable omelette

Have fun with your standard egg omelet!

**Ingredients:**

1 small onion, chopped
1 green pepper, chopped *(or any vegetable you like, zucchini, mushrooms, tomatoes, fresh spinach)*
4 eggs
2 tablespoons milk
1/2 tsp salt, divided
1/8 tsp freshly ground black pepper
Grated cheese
Butter

**Method:**

Melt some butter in a pan over medium heat. Cook the onion and pepper, stirring occasionally until vegetables are just tender. While the vegetables are cooking beat the eggs with the milk, 1/4 teaspoon salt and pepper, set aside. Remove the vegetables from heat, transfer them to a clean bowl and sprinkle the remaining 1/4 teaspoon salt over them.

Melt the remaining butter *(in the frying pan just used to cook the vegetables)* over medium heat. Add the egg mixture and cook the egg for 2 minutes or until the eggs begin to set on the bottom of the pan. Gently lift the edges of the omelette with an egg slice to let the uncooked part of the eggs flow toward the edges and cook. Continue cooking for 2 to 3 minutes or until the centre of the omelette starts to look dry.

Sprinkle the cheese over the omelette and spoon the vegetable mixture into the centre of the omelette. Using an egg slice gently fold one edge of the omelette over the vegetables. Let the omelette cook for another two minutes or until the cheese melts to your desired consistency. Slide the omelette out of the frying pan and onto a plate. Cut in half and serve.
**Shakshuka**

Shakshuka — a dream dish of eggs baked in a zesty tomato sauce.

**Ingredients:**

- 1 tbsp olive oil
- 1 onion, finely chopped
- 1 tbsp tomato paste
- 2 tbsp harissa paste or 1 tablespoons smoked paprika
- 1 medium garlic clove, minced
- 3 medium bell peppers, small dice
- 4 eggs
- 1 can crushed tomatoes with juices
- 1 tbsp salt
- 1 sprig of rosemary *(optional)*
- 1/4 cup finely chopped fresh parsley leaves *(optional)*
- Feta cheese *(optional)*

**Method:**

Heat oil in a medium frying pan over medium heat. When it shimmers, add onion and cook until just softened, about 2 to 3 minutes. Stir in tomato paste, harissa, and garlic, and cook until fragrant, about 30 seconds.

Add peppers and stir to coat. Add tomatoes and salt and bring to a simmer. Reduce heat to low and cook, stirring occasionally, until thickened, about 30 minutes.

Take the back of a spoon and make a few dents in the sauce *(however many eggs is however many dents)*. In the indentations, crack the eggs and wait till the eggs solidify. Decorate with rosemary sprig and/or chopped parsley, sprinkle with feta cheese and serve with bread!
Poached eggs on avocado and feta toast

Poaching is a simple way to transform the humble egg into a luxurious treat. And camping is the perfect time for luxurious treats!

Ingredients:
- 2 tbsp white wine vinegar
- 4 large eggs
- 1 avocado
- 50 g feta cheese
- 1 tsp chilli flakes
- Pinch of salt
- Juice ½ lemon
- 4 slices of sourdough or any other bread

Method:

Fill a large saucepan with water, add the vinegar and bring to a hard boil over a high heat. Once boiling, reduce the heat so the water is simmering, then use a spoon to swirl the water into a whirlpool. If you haven’t done this before, we suggest you crack in one egg at a time and cook the egg for 2 1/2 mins. The trick with poached eggs is to practice as much as you can (or until you get hungry!)

Meanwhile, in a small bowl, mash the avocado, feta, chilli flakes and lemon juice, and season well with black pepper. Toast the bread.

Pile the avocado and feta on the toast, then put a poached egg on top of each, sprinkle with more chilli if you like. Enjoy!
Porridge with a twist

Porridge can be an extremely flavoursome dish as long as you add some tasty extras.

Ingredients:
160 g rolled oats
600 ml milk or water
Pinch of salt
Optional toppings (fresh fruit, dried apricots, raisins, cinnamon, honey, mixed berries, almond flakes, shredded coconut, mixed nuts (Odlično nuts are perfect for this!), chocolate)

Method:
Add the oats, milk or water and a pinch of salt into a large pan and cook over a medium heat whilst stirring continuously.

Keep stirring until the porridge begins to simmer and starts to thicken. If your porridge becomes too thick just add some extra milk or water.

Place the toppings on the table and be creative!

Some of our favourite combinations are:
- Dried apricots, honey and almond flakes
- Cinnamon, apple, mixed nuts and raisins
- Mixed berries, honey and almond flakes
- Banana, honey and mixed nuts.
Lentil, cherry tomato and spinach salad with grilled cheese

It’s always important to stay healthy while on a roadtrip, and there is nothing healthier than a good old salad.

Ingredients:

- 250 g green lentils
- 1 red onion
- 100 g fresh baby spinach or rocket salad
- 250 g cherry tomatoes
- One small cucumber
- 2 tbsp olive oil
- 1 tbsp white wine vinegar
- 1 lemon
- Halloumi cheese or any grill cheese
- Salt
- Pepper

Method:

Drain the green lentils, add to a pot and cover with water (add some salt as well). Bring to the boil then simmer for 15-20 minutes or until soft.

Once the lentils are cooked, drain them and add to a bowl. Add chopped cherry tomatoes, red onion, cucumber and baby spinach or rocket salad. Grill the cheese.

Mix the olive oil, white wine vinegar, the juice from 1 lemon and salt and pepper to taste. You can also add spices or your favourite dressing ingredients at this point. Mix the dressing, lentils and fresh vegetable. Put the grilled cheese on the top of this delicious salad and enjoy!
Thai red curry with vegetables (and chicken)

Fast and easy Thai red curry with coconut milk is loaded with exotic flavours.

**Ingredients:**

1 tbsp oil  
1 small white onion, chopped  
1 tbsp finely grated fresh ginger  
1 cloves garlic, minced  
1 red bell pepper  
2 carrots  
300 g chicken (optional)  
2 cups vegetables (green beans, broccoli, cauliflower, mushrooms, zucchini)  
1-2 tbsp Thai red curry paste  
1 can regular coconut milk  
½ cup water  
1 tsp sugar  
Pinch of salt, more to taste  
1 tablespoon tamari or soy sauce (optional)  
Fresh lime juice (optional)  
1 ¼ cups rice, rinsed

**Garnishes/sides:** handful of chopped fresh basil or cilantro, optional red pepper flakes, optional sriracha or chili garlic sauce

**Method:**

Cook the rice and set aside. Warm the skillet, add some oil and onion and stir until the onion has softened and is turning translucent. Add the ginger and garlic and cook until fragrant, about 30 seconds, while stirring continuously.

Add the bell peppers, carrots and other veggies *(if you’re doing a chicken version, put the chicken first)*. Cook until they are fork-tender and then add the curry paste and cook, stirring often, for 2 minutes.

Add the coconut milk, water and sugar, and stir to combine. Bring the mixture to a simmer over medium heat. Reduce heat as necessary to maintain a gentle simmer and cook until the vegetables have softened to your liking, about 5 to 10 minutes, stirring occasionally.

Remove the pot from the heat and season with tamari and rice vinegar if you have some. Add salt to taste. Divide rice and curry into bowls and garnish with lime, chopped cilantro and a sprinkle of red pepper flakes.
Mexican tortillas

Ingredients:
- 1 tbsp olive oil
- 1 medium onion, finely chopped
- 300 g minced beef (if you don't eat meat, use soy flakes)
- 2 medium or 300 g tomato, peeled and diced
- 1 packet of tomato puree
- 1 can kidney beans, drained
- 1 can sweet corn
- 1 small red bell pepper, cut into cubes
- 1 small green bell pepper, cut into cubes
- 1 packet of Mexican spices
- Salt to taste, pepper

Tortillas
- Lettuce, shredded
- Grated cheese
- Sour cream (optional)

Method:

Warm olive oil in a pan, add and cook onion until it’s tender. Add minced beef, season with salt and pepper and cook for 5 minutes or until beef is cooked.

Add peppers, kidney beans, corn, spices and herbs and stir for few minutes. Add chopped tomato and tomato puree and stir until tomato is tender, after that let it simmer for 10 more minutes.

Place some of the beef mixture and some grated cheese over each warmed tortilla and serve with sour cream. Add some lettuce to your wraps as well - for more texture and some vitamins, and enjoy your fiesta! :)

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10-Minute couscous salad

Ingredients:
100 g couscous
200 ml hot low salt vegetable stock (from a cube is fine)
2 spring onions
1 red pepper
½ cucumber
1 can chickpeas
50 g feta cheese, cubed
2 tbsp pesto
2 tbsp toasted pine nut (optional)
Lemon juice (optional)
Fresh mint (optional)

Method:
Tip couscous into a large bowl, pour over stock. Cover, then leave for 10 mins, until fluffy and all the stock has been absorbed.

Meanwhile, slice the onions and pepper and dice the cucumber. Add these to the couscous, fork through pesto and mint, crumble in feta, then sprinkle over pine nuts to serve.
Spaghetti carbonara

A classic Italian dish which is quick to make and easy to master.

Ingredients:
- 250 g spaghetti
- 2 large eggs
- 1/2 cup freshly grated parmesan
- 4 slices bacon, diced
- 2 cloves garlic, minced
- Salt and freshly ground black pepper, to taste
- 2 tbsp chopped fresh parsley leaves

Method:

In a large pot of boiling salted water, cook pasta according to package instructions; reserve 1/2 cup of pasta water and drain well.

In a small bowl, whisk together eggs and Parmesan; set aside.

Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes; reserve excess fat. Stir in garlic until fragrant, about 1 minute. Reduce heat to low.

Working quickly, stir in pasta and egg mixture, and gently toss to combine; season with salt and pepper, to taste. Add reserved pasta water, one tablespoon at a time, until desired consistency is reached.

Serve immediately, garnished with parsley, if desired.
Mediterranean chicken

**Ingredients:**
- 4 boneless, skinless chicken breasts of equal size
- 2 tbsp minced garlic
- 1 tbsp dried oregano
- Olive oil
- 1/2 cup dry white wine
- 1 large lemon
- 1/2 cup chicken broth
- 1 cup finely chopped red onion
- 1 1/2 cup small-diced tomatoes
- 1/4 cup sliced green olives
- Salt and pepper
- Handful of fresh parsley, chopped
- Feta cheese *(optional)*

**Method:**

Pat the chicken breasts dry. On each side of the chicken breasts make three slits through. Spread the garlic on both sides; insert some garlic into the slits you made. Season the chicken breasts on both sides with salt, pepper and 1/2 of the dried oregano.

In a large cast iron skillet, heat 2 tbsp of olive oil on medium-high. Brown the chicken on both sides. Add the white wine and let reduce by 1/2 then add the lemon juice and chicken broth. Sprinkle the remaining oregano on top. Reduce the heat to medium. Cover with a lid or tightly with foil. Cook for 10-15 mins turning the chicken over once.

Uncover and top with the chopped onions, tomatoes and olives. Cover again and cook for only 3 minutes. Finally add the parsley and feta cheese. Serve with a light pasta, rice or couscous. Enjoy!
Foil wrapped salmon with herbs and lemon

Quick and easy gourmet dish that requires almost no cleaning up!

Ingredients:

4 salmon filets
8 slices of lemon
4 tbsp dijon mustard
4 sprigs of dill
4 sprigs of tarragon
4 tbsp butter
2 garlic cloves, minced
1 shallot, sliced
Olive oil
Sea salt and fresh cracked black pepper
Tin foil

Method:

Season salmon filets with sea salt and fresh cracked black pepper. Spread 1 tbsp of dijon mustard on the tops of each salmon filet.

Layer 2 lemon slices, a sprig of tarragon and dill, a few slices of shallot, 1 tbsp of butter, and some garlic on each salmon filet. Splash the tops of the filets with a big gulp of olive oil.

Wrap salmon filets individually in tin foil and put tin foil wrapped salmon directly in fire. Cook for 6-8 minutes, or until fish is cooked.
Creamy polenta with mushroom sauce

Ingredients:

- 1 cup instant polenta
- Salt and pepper
- 1 small onion
- 2 cloves garlic – minced
- ¼ cup grated parmesan
- 2 tbsp olive oil or butter
- 250 g button mushrooms, quartered
- ¼ cup dried porcini mushrooms (optional, but it does add a great taste!)
- 1 cup heavy cream (cream for cooking)
- 2 tbsp roughly chopped parsley
- 1 tbsp thyme (optional)

Method:

Cook instant polenta in salted water according to the instructions on the label, it usually takes 5 minutes for it to cook (water:polenta ratio is usually 3:1), stir all the time! Once polenta is cooked, a generous knob of butter and a handful of grated parmesan can be added to make it extra creamy. You can also season it with oregano, black pepper or other seasoning to your liking etc.

If you have dried mushrooms: place the dried mushrooms in a medium bowl, cover with hot water, and let sit until soft, about 10 minutes. Drain the mushrooms and reserve the liquid, roughly chop the mushrooms and set aside.

Heat the oil or butter in a large skillet over medium heat. Add the onion and cook, stirring, until soft and fragrant, about 2 minutes. Add the garlic and cook, stirring, until fragrant, 30 seconds.

Add the chopped mushrooms and quartered button mushrooms, and cook, stirring, for 2 minutes. Add the reserved mushroom liquid, bring to a boil, and cook, stirring occasionally, until the liquid is nearly all evaporated, 1 to 1 1/2 minutes. Add the cream, thyme, salt, and pepper and return to a simmer. Cook, stirring occasionally, until the cream is reduced and thick, 4 to 5 minutes. Add the parsley and stir to incorporate.

Serve the sauce over the polenta and enjoy!
Pear, walnuts and gorgonzola salad

Ingredients:
200 g salad greens
Raw walnut halves (or cashews)
2 ripe pears (cored and sliced finely just before serving)
100 g blue cheese

For the vinaigrette:
Juice of ½ lemon
4 tbsp olive oil
1 tsp honey
1 tsp mustard

Method:
Wash the salad greens and put them in a bowl. Arrange the pear slices evenly over the greens then scatter the walnuts/cashews over. Last but not least, crumble the blue cheese over top.

Make the vinaigrette by mixing all the ingredients together, just put it all in a jar and shook it up. Easy! Pour over the salad and serve.
Make sure you get some before everyone else gets their greedy little hands on it.
Chocolate banana boats

**Ingredients:**

Ripe large bananas  
Chocolate *(milk or dark)*  
6 tablespoons of mini marshmallows *(optional)*  
Aluminum foil

**Method:**

Make a lengthwise cut across the longest part of the banana in the center. Fill each banana opening with chocolate and marshmallows *(if you have them)*.

Place each banana in a foil packet. Cook directly on a low-flame fire or over the grill for 8-10 minutes until you see the marshmallow and chocolate melt throughout and bananas are soft and caramelised.

By the way, don’t be alarmed when the banana peel turns black. You won’t be eating the banana peel and it’s a natural effect.
Dober tek!
(slovenian)

Enjoy your meal!
(english)

Dobar tek!
(croatian)

Prijatno!
(serbian)

Guten appetit!
(german)

Smakelijk!
(dutch)

Buon appetito!
(italian)

Kalí óreksi!
(greek)

Jó étvágyat!
(hungarian)