

COLLEGE FOOD HACKS

Easy to make foods!



Mini Cheesecake

- Cream cheese tub use 4 oz
- 1 tablespoon butter
- 2 gram crackers
- 1 small sugar packet
- 1 tablespoon Vanilla Melt butter in small bowl.

Smash graham crackers and mix with butter. Flatten with spoon in the bottom of the mug. Mix together vanilla, sugar packet, and cream cheese. Put on top of graham cracker mix. Microwave 4 mins; 45 seconds at a time. Cut out of bowl, enjoy with any toppings.



Pork Roll Egg and Cheese

- Pork roll cut up
- 1 egg scrambled
- Slices of American cheese (some ripped up, others whole)
- Salt and pepper to taste

Whip eggs, add little salt little pepper, then add a slice of American cheese and pork roll on top. Cover. Microwave 2 minutes 20 seconds. Serve with toast and any desired toppings!



Parfait

- Vanilla Yogurt (or your flavor of choice)
- Granola
- fruit of choice

Mix all ingredients together, let sit in fridge overnight or for a few hours to chill. Enjoy when ready.



Pasta

- 1 cup to 2 cups of water
- Elbow pasta or your choice.
 - ¼ cup butter
 - ½ cup cheese
- Salt and pepper

Pour water into cup or bowl. Put pasta of choice in water. Microwave for 10 mins. Strain and add salt, pepper, butter and cheese!



Cookie in a Mug

- 2 tablespoons melted butter
 - 1 tablespoon white sugar
 - 1 tablespoon brown sugar
 - ¼ teaspoon vanilla
 - ¼ cup flour
 - Pinch of salt
- ¼ teaspoon baking powder
- Chocolate chips

Mix melted butter, sugars and vanilla together in microwave safe mug. Add flour, baking powder and salt, mix. Stir in chocolate chips until just combined. Microwave until cookie texture, about 1 minute.



Nachos

- Tortilla Chips
- Shredded Cheddar cheese
- Salsa

Put tortilla chips on a plate. Cover with a handful of shredded cheddar cheese. Spread a spoonful or more of the salsa around the plate. Cook in Microwave for 3 minutes and 30 seconds or until cheese is melted. Add additional toppings if desired.