Quarantine Cookbook

Andrew and Ellen

1. Bacon Egg and Cheese - Andrew
   1. Ingredients
      1. 2 pieces thick cut Bacon
      2. 2-3 Eggs
      3. 2 slices of American cheese
      4. Hamburger roll
      5. Hash browns
      6. Salt and pepper
      7. Butter
      8. Vegetable oil
      9. Ketchup
      10. Cholula Hot sauce
   2. Directions
      1. Start hashbrowns, small pan heat on medium, pour capful of vegetable oil on pan. Put hashbrowns on pan
      2. Start bacon, heat on medium low
      3. Start eggs, scrambled. Heat on medium low. Make sure to butter pan
      4. Flip bacon and hasbrowns, make sure to add more vegetable oil to hashbrowns
      5. Add salt and pepper to eggs
      6. Optional: toast the bread
      7. Bacon and hashbrowns: cook until complete, approx. 10 minutes each.
      8. Undercook eggs slightly. Once finished, put eggs on plate
      9. Put two slices of cheese and microwave
      10. Put eggs on the roll
      11. Put bacon and then hashbrowns on roll.
      12. Put a lot of ketchup and hot sauce on the top part of the roll
2. Chicken sandwich - Andrew
   1. Ingredients
      1. 1 Boneless chicken thigh
      2. 2 slices American cheese
      3. English muffin
      4. Mayo
      5. Relish
      6. Butter
      7. Salt and Pepper
   2. Directions
      1. Butter pan and then put a piece of chicken on pan, heat on medium low
      2. Put English muffin in toaster
      3. Once chicken is almost done, put American cheese on it
      4. Put chicken on English muffin
      5. Put mayo and relish on top side of English muffin
3. Baked ziti (elbows)
   1. Ingredients
      1. Elbow noodles (can also use different noodles)
      2. Pasta Sauce – probs 1 jar
      3. (Optional) ground beef
      4. (Optional) spinach
      5. Fresh mozzarella cheese – 1 ball
      6. Italian seasoning
      7. Salt (and pepper to taste)
   2. Directions
      1. Cook pasta (put a bunch of salt in boiling water)
      2. Heat up sauce
      3. Cook ground beef
      4. Mix pasta sauce in
      5. Put Italian seasoning in
      6. Mix pasta and sauce into baking dish
      7. Put in spinach
      8. Put cut up mozerall on top
      9. Put in oven for 20 minutes at 400
      10. Let it cool
      11. Italian seasoning and pepper to taste
4. Pad Thai