

Flatbread Pizzas

By Hannah Gamache

Sophomore, English major

After a college student has graduated from the meal plan, they are faced with the responsibility of making their own food, and as much as we'd like it to be, it's simply not practical to live off of Mochi's frozen yogurt samples. This can mean only one thing: Yes, we must learn to cook for ourselves, and preferably with the least amount of effort possible.

To the amateur college chef, the kitchen can seem daunting. With all those different types of pots, pans, openers, choppers, and processors, things can get downright confusing! Luckily, not all cooking is as difficult as it seems. And trust me: You don't want to get stuck in a rut of microwave meals. A college student is perfectly capable of putting together a simple, yet satisfying meal.

One of the tastiest and most versatile meals you can make is a flatbread pizza. Ordering delivery pizza can become monotonous, so making your own flatbreads is a less greasy alternative. Making your own pizza gives you the flexibility to choose your own ingredients, and they are remarkably easy to make. All you need is a package of lavash bread from the supermarket. This is a type of Armenian bread that looks like a large tortilla but becomes crispy when baked in the oven. Sami's Bakery is a good brand. You can deck out your flatbread with cheese and deli meats, load it with vegetables, and choose whatever sauce you like. Pop them in the oven for 10 minutes, and you've got your own customized pizza. Get creative with the different flavor combinations and it won't be repetitive if you have a pizza two days in a row. Flatbreads have the capacity to taste drastically different each time you make them.

Some favorite flavor combinations are:

- ❖ Feta cheese, mushrooms, onions, and pine nuts. Substitute olive oil or pesto for sauce.
- ❖ Parmesan cheese, sliced tomatoes, garlic, kalamata olives, and a dash of balsamic vinegar.
- ❖ The classic: tomato sauce and mozzarella with basil.
- ❖ Goat cheese, roast beef, onions, and pesto.
- ❖ Bacon (pre-cooked), onions, tomato sauce, feta cheese, canned red peppers, and raisins.

You can throw together a gourmet pizza from just about anything you have in your fridge. Feel free to go crazy with the endless possibilities. Take the opportunity to break away from the monotony of Easy Mac and instant ramen, and get creative in the kitchen.

What I've Learned In College So Far...

By Christina Hunt

Freshman, Journalism major

1. Putting a bookshelf together with a manual screwdriver = blisters. Lots and lots of blisters.
2. There's no point in getting up before 11 a.m. because most places on campus are still closed and everyone else is in bed.
3. How to tie-dye a shirt. (Thanks, Tutoring Zone!)
4. DO NOT throw out receipts until you're sure you won't return the item (duh, right?)
5. You can totally bring more clothing than everyone acts like you should.
6. Wearing a UF lanyard with all of my keys and Gator1 is so convenient that I don't care if I look "like a freshman".

7. My bike is my new best friend.

8. Powermint Tic Tacs are disgusting.

9. Instant coffee is also disgusting.

10. Losing power in your residence hall for more than twelve hours is a great bonding experience with your floor mates!

11. I'm pretty sure tuition money is going toward 4th of July fireworks, but this might actually be okay.

12. The mile bike ride from Lakeside to main campus really isn't that big of a deal; especially since it takes me less time to ride my bike than it takes to ride the bus.

BABY STEPS FOR BABY GATORS

