

# Easy Mac n' Cheese



## Ingredients:

- $\frac{1}{2}$  pound of pasta
- 1 cup whole milk
- $\frac{1}{4}$  pound feta cheese
- $\frac{1}{2}$  cup vegetable of choice
- $\frac{1}{2}$  stick butter

## Directions:

1. Gather ingredients
2. Bring pasta to a boil and turn heat down to medium
3. Let pasta simmer for additional 5 minutes
4. Drain water from pasta
5. Add milk and butter, stirring to mix well
6. Add cheese and stir well

# Mouth Watering Tuna



## Ingredients:

- 4 oz fresh tuna in water
- 4-5 tbsp real mayonnaise
- 1 tbsp mustard
- 2 tbsp chopped dill pickles
- 1 oz sweet onion

## Directions:

1. Chop pickles and onions
2. Drain water from tuna and stir together well with mayonnaise
3. Add mustard and stir well
4. Apply generous amount to toasted sourdough bread
5. Add a slice of your favorite cheese

# Restaurant Style French Toast



## Ingredients:

- 2 large eggs
- 1/2 cup (120 ml) milk
- 1 teaspoon vanilla extract
- 1/4 teaspoon ground cinnamon
- 4 slices bread

## Directions:

1. Whisk eggs, milk, vanilla, and cinnamon in a shallow bowl.
2. Dip each slice of bread into the mixture, coating both sides.
3. Heat a lightly buttered skillet over medium heat.
4. Cook the bread slices for 2-3 minutes per side, until golden brown.
5. Serve warm with syrup, powdered sugar, or your favorite toppings.

