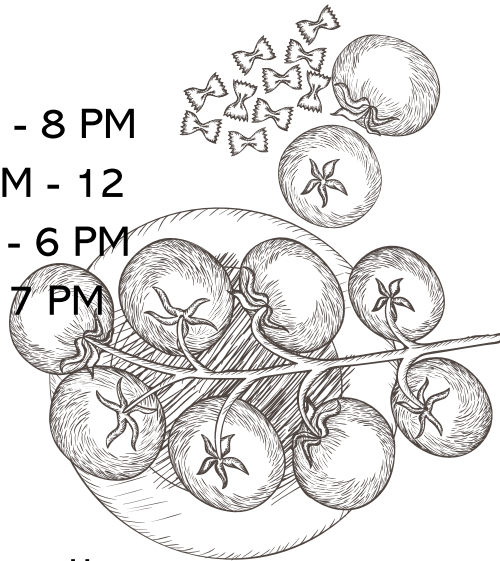



BOX OF BAQUETTES

Box of Baguettes (BoB) is a free, student-run Warren Wilson College food pantry with a mission to reduce food insecurity on campus for students, faculty, and staff. Currently, the pantry is located in the SGA office in Lower Gladfelter.

Hours:

- Monday 3 PM - 8 PM
- Tuesday 10 AM - 12 PM and 3 PM - 6 PM
- Friday 2 PM - 7 PM



 @box_of_baguettes
engagement@warren-wilson.edu



COLLEGE COOKING

ISSUE 2

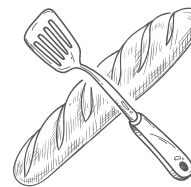


In this issue:

Peach Crisp

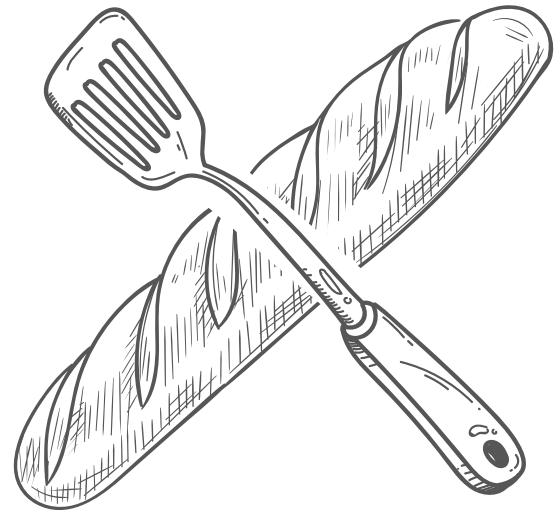
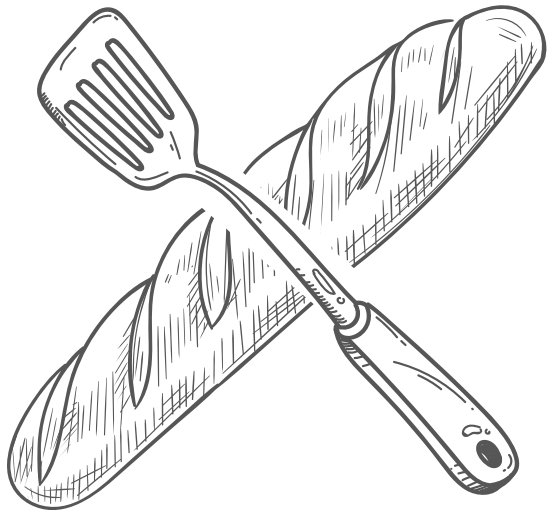
Chicken, Beans & Rice

Chicken Pasta Salad

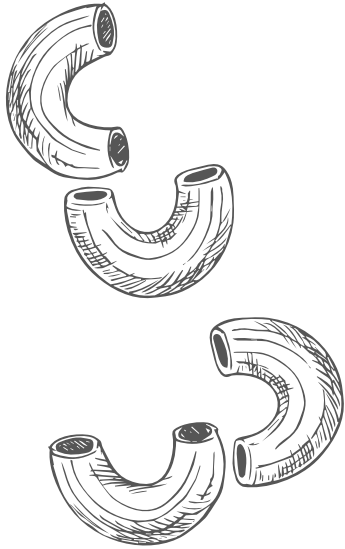


BOX OF BAQUETTES





CHICKEN PASTA SALAD



Ingredients:

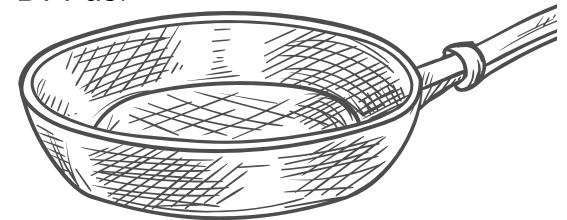
- 8 ounces elbow pasta
- 2 cups spinach
- 1/2 red bell pepper
- 12 cherry tomatoes
- 1/4 cup diced onion
- 1 clove garlic
- 2 cans chicken
- 1 cup mayonnaise
- 1 tbsp white wine vinegar
- 2 tbsp lemon juice
- 1 tsp mustard
- 1/2 tsp basil
- salt and pepper

Instructions:

- Cook pasta in boiling, salted water. Drain and cool.
- If no stove, heat water in microwave 5 min, add pasta, heat another 10 minutes. Drain, cool.
- Chop veggies. Add veggies and chicken to pasta.
- Combine mayonnaise, vinegar, lemon juice, mustard, pepper, and basil.
- Toss the dressing mixture with the pasta mixture. Add more mayonnaise if needed. Add salt/pepper.
- Refrigerate 2 hours for best flavor.

INTRODUCTION

Whether you're a seasoned chef or Ramen noodle enthusiast, this zine is for you! Each issue will contain recipes and cooking tips for making delicious food with limited resources, incorporating the foods from the Box of Baguettes food pantry. If you have suggestions for what you'd like to see, feel free to email or DM us.



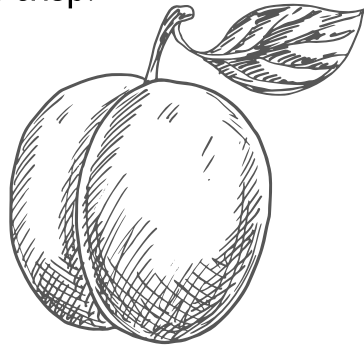
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PEACH CRISP

We have canned peaches and quick oats in the pantry now, and they are great together. One way is to make oatmeal and add chopped up peaches, especially with milk and a sweetener. Another way is this quick and easy peach crisp!

Instructions:

1. Preheat oven to 350.
2. Drain liquids from two cans of peaches and add peaches to 8x8 baking dish (9x9 pan or pie plate also works.)



3. In a large bowl, mix 1/3 cup flour, 2/3 cup oats, 1/3 cup sugar or brown sugar, 1/4 tsp salt, 1 tsp cinnamon (optional), and 1/3 cup cold butter or vegan butter.
4. Sprinkle oat mixture onto peaches in baking dish.
5. Bake 45 minutes. Let cool, then enjoy, perhaps with ice cream!

CHICKEN & RICE

Instructions:

1. Boil 2 1/2 cups water. Add 1 cup brown rice.
2. Simmer 45 min. Sit covered 10 min.
3. While rice is cooking, prepare the rest of the meal.
4. Add butter or oil to saucepan. Heat one can beans and two cans chicken on medium-low heat. Season with chili powder if you have it, or just salt and pepper. Optional: add canned or frozen corn.
5. When rice is done, combine!

Optional Additions:

1. Diced tomatoes
2. Diced chili peppers
3. Taco shells
4. Cheese
5. Salsa
6. Sour cream
7. Avocado or guacamole
8. Sauteed peppers
9. Sauteed onions

