## \*Apartment or Dorm Meals\* Healthy, Fun Ideas- Oven, Toaster, and Microwave Friendly



- Whole Grain Pita, one Pouch of Light Tuna String Cheese
- Small Whole Grain Bagel Sliced Turkey Breast Hummus
- English Muffin
   Natural Peanut Butter
   Banana Slices
- 4. Small Red Potato, canned Organic Chili & Salsa
- Corn Tortilla Vegetarian Refried or Black Beans Salsa and Olives (or Avocado)
- Top Ramen
   Veggie Mix (fresh or frozen)
   A Medium Egg
- 7. Whole Wheat Pasta 1cup + 1/4c. cheese Broccoli, (fresh or frozen)
  Canadian Bacon (sliced or diced)
- 8. Killer Dave's Bread Sliced Chicken Breast Tomato, Lettuce, & Avocado
- Small Whole Wheat Flour Tortilla, Lite Cream Cheese Hummus Vegetable Mix (leftover)
- Sourdough English Muffin Tomato Sauce Canadian Bacon Mozzarella Cheese

- \*place tuna in pita, spread cheese evenly over tuna, place in oven @200, 5 min. to melt cheese & warm pita.
- \* spread hummus over lightly toasted bagel, place turkey, warm in oven @ 200, 5 min., enjoy!
- \*Toast English muffin, spread PB on each side, evenly slice banana, on each side.
- \*cook potato in microwave
  ~5 minutes, cut; evenly spread
  warmed chili, add salsa to flavor
- \*prepare as mini-pizza with tortilla as base and other ingredients in small amounts
- \*prepare noodles per directions; steam veggies in microwave – mix egg – boil all together
- \*prepare noodles per directions; steam broccoli in microwave combine all ingredients together
- \*lightly toast bread, build sandwich - use lite mayo for moisture as desired
- \*spread cr. cheese/hummus thinly over tortilla - add vegetables as desired and roll and cut for mini-portions
- \*toast English muffin, prepare all ingredients as a mini-pizza, heat in oven until cheese melts ~5-8 mins.

MSU Student Health Services
Health Promotion/Nutrition
<a href="http://www.montana.edu/health/nutrition">http://www.montana.edu/health/nutrition</a>