

"No-Fuss Food: Easy Cooking for All" A 20 Ingredient, 20 Meal, Word-Free Cookbook

Dana Shefet, BSPH

Dana Shefet
Brody School of Medicine
East Carolina University
Greenville, North Carolina 27858
shefetd17@students.ecu.edu

PROJECT SUMMARY

The creation of a cookbook that will provide 20 meals ideas utilizing 20 low-budget ingredients that will be able to be accessed by families that have limited reading literacy, limited financial resources and limited kitchen space.

INTRODUCTION

Prior to the COVID-19 pandemic, approximately 1 in 9 individuals in North Carolina struggled with food insecurity. This number increased during the pandemic as the number of people relying on SNAP benefits rose by 29%. ¹ Approximately 15% of adults in North Carolina have below basic literacy skills, which impacts health literacy, communication in society, and the ability to maintain a job.² These factors contribute to food insecurity, and along with a lack of education on meal preparation for a family, can increase financial burdens by encouraging reliance on fast food or premade meals rather than creating lowbudget meals in low-resource kitchens.3 This cookbook will serve as a teaching tool to educate individuals on utilizing the same 20 inexpensive ingredients to create meals that can feed a family of four in a financially responsible way. Currently, cookbooks designed for low-income and lowliteracy communities without written instructions do not exist.³

MATERIALS & METHODS

<u>Grains and Starches:</u> Penne Pasta, Rice, Oats, Tortillas, Potatoes

<u>Vegetables:</u> Canned Beans, Canned Corn, Canned Peas, Canned Tomatoes, Canned Collards, Canned Carrots

<u>Seasonings and Flavorings</u>: Soy Sauce, Total Seasoning, Texas Pete, Bouillon cubes, Jam, Salsa

Protein: Rotisserie chicken, Eggs, Peanut butter

TOTAL COST: **\$43.68** (Walmart, April 2025)

RESULTS

Following the selection of 20 ingredients based on their versatility, cost-effectiveness, and accessibility, a total of 20 recipes were developed to provide balanced breakfast, lunch, and dinner options for families of four. The cookbook comprises the following recipes:

- Peanut Butter & Jam Oatmeal
- Potato and Egg Breakfast Burrito
- Sweet Potato Breakfast Bowl
- Egg & Potato Hash
- Savory Oat Cakes with Salsa
- Southwest Bean Burritos
- Vegetable Penne Pasta
- Chicken and Vegetable Soup
- Chicken & Veggie Stir-Fry
- Rice and Beans Burrito Bowl

- Soy-Glazed Potato & Corn Skillet
- Chicken Collard Stir-Fry Rice Bowl
- Egg & Veggie Tortilla Roll-Ups
- Oat & Veggie Savory Muffin Cups
- Rice & Tomato Bowl with Collards
- Potato & Bean Salad
- Spicy Chicken & Corn Tacos
- Egg Drop Vegetable Soup
- Layered Tortilla Bake

Chicken and Vegetable Soup



Penne Piced Tomators Whole Remail Com

Vegetable Penne Pasta





DISCUSSION

This cookbook acknowledges that many individuals in Pitt County and other low-income communities may face significant barriers to meal preparation and food security, including limited access to reliable transportation, clean water, electricity, and stable housing—resources that are foundational to safe and consistent cooking practices.

The intended distribution method for this cookbook is through free health clinics across Pitt County, accessible via QR code. However, this approach also assumes a baseline level of digital literacy and access to internet-enabled mobile devices, which may not be universal.

In the absence of these critical resources, even the most well-meaning efforts to promote healthier and more affordable eating habits may fall short, as individuals struggle to access or safely prepare nutritious meals.

ACKNOWLEDGEMENTS

I would like to express my sincere gratitude to the patients of ECU Health for their willingness to engage in meaningful dialogue regarding their food preferences, cultural practices, and dietary needs. Their contributions were invaluable in guiding the development of a cookbook that reflects the cultural diversity of Pitt County.

I would also like to thank Dr. Walter Pories for his mentorship and sustained support throughout this project. His expertise and guidance were essential in shaping a scholarly initiative that aligns with my academic interests while addressing the needs of the local community.

REFERENCES

- 1. NC Justice Center. *An Already Food Insecure NC Sees Hunger on the Rise*. NC Justice Center, 2020, www.ncjustice.org.
- 2. StateRegs Today. *Literacy in North Carolina*. 2022, www.stateregstoday.com.
- 3. NC Medical Journal. *Addressing Food Insecurity Through Nutrition Education*. 2023, www.ncmedicaljournal.com.