# No-Cook, No-Fridge Essentials

- Peanut Butter (small or regular jar)
- ✓ Trail Mix (basic, peanut-heavy)
- Crackers (saltines, Ritz-style, graham)
- Tortillas (flour or corn, soft)
- Canned Tuna (preferably pull-top cans)
- Canned Chicken (pull-top)
- Vienna Sausages
- Granola Bars (peanut butter or chocolate varieties)
- Sunflower Seeds or Mixed Nuts
- Spam Singles or similar shelf-stable meat packets
- Candy Bars (high-calorie, affordable)
- Honey Packets (grab extras if you can)
- Powdered Drink Mixes (individual tubes)
- Shelf-Stable Milk Boxes (optional)
- Bottled Water (if safe water access is limited)

### How to Use It:

- Prioritize high-calorie foods if money is very tight.
- Mix protein + carbs for longer lasting energy (example: peanut butter + crackers).
- Keep lightweight foods in a small bag or cooler to protect from heat and pests.
- Rotate your stash every few months.

# 💸 Bonus Mini Printable: \$10 Emergency No-Cook Food List

# \$10 Emergency Grab List

(Designed to stretch 2–4 days if needed)

- 1 Small Jar Peanut Butter
- 1 Pack Soft Tortillas
- 2 Cans Tuna (pull-top lids if possible)
- 1 Small Bag Basic Trail Mix
- ✓ 1 Box Granola Bars (5–8 bars)
- 2 Bottled Waters or 1 Gallon Water

Total Cost: \$10–\$12 depending on store Estimated Calories: 6,000–7,000

## Notes:

- This combo focuses on calories, shelf life, and no-cook survival.
- Ideal for when you have no fridge, stove, or reliable kitchen access.
- Add extra items if you have a little more cash, like Spam Singles, canned chili, or protein shakes.