



HOME & RESTAURANT LEFTOVERS

WASTE-REDUCTION SOLUTIONS

- Bring to room temperature, reheat in similar fashion as was prepared the first time.
- Reheat pizza in a skillet, burritos in foil in the oven, burgers in a skillet, fried chicken in hot oil, pasta in a skillet with some additional sauce. Avoid reheating in the microwave!
- Think about your meal plan for the week and work the leftovers into a dinner or make a lunch. Don't store in refrigerator for more than 3-4 days.
- Some leftover restaurant foods such as pasta can be added to a frittata, soup or stew. Use your imagination!