



COOKED MEATS (NOT SPOILED)

WASTE-REDUCTION SOLUTIONS

- Cooked meat can be stored in the refrigerator up to 7 days at 41 degrees or cooler from when the package was opened.
- Improving the taste can reduce food waste. Bring refrigerated meat to room temperature and replicate the way the meat was cooked the first time.
- Cold meats can be added to salad, pasta sauces, quesadillas, stir fry (add last to reheat).
- Shred meats and add to soups, salad or a fritatta or make a sandwich where the meat can be the star.