



Love your leftovers

STEP
6

Better use of leftovers is a great way to:

- reduce food waste
- make the most of tasty food
- enjoy a hassle-free meal

Smart ideas

- 1** Leftover bolognese sauce is good for pasta bake or a pie filling.
- 2** Restore wilted celery and green vegetables like lettuce by soaking in iced water for a few minutes.
- 3** Turn leftover vegetables into a frittata or add to fried rice.
- 4** Create croutons or breadcrumbs from stale bread.



Smart actions

-  Follow Love Food Hate Waste NSW on Facebook and learn more tips on how to turn leftovers into new meals.
-  Try using ingredients you have at home if you don't have the ones listed in the recipe.
-  Save leftover meals for the next day's lunch or freeze them for later.

Congratulations! You have completed the Food Smart Program. Repeat your food waste review at Step 1 and celebrate your success.



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