



# Love your leftovers



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 bakes and pie fillings.
- 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 for more tips on how to turn leftovers into new meals.
- ✓ Try using similar 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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