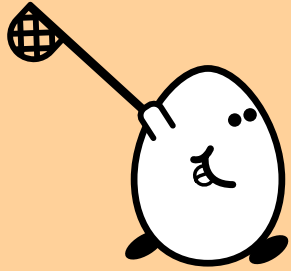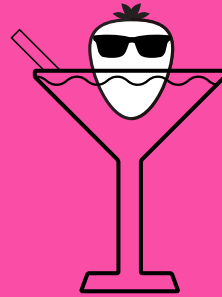# FOOD WASTE HACKS

If you're breaking eggs and some shells gets in, use another piece of the shell to get it out again. It's cleaner and faster than using your fingers or a spoon!
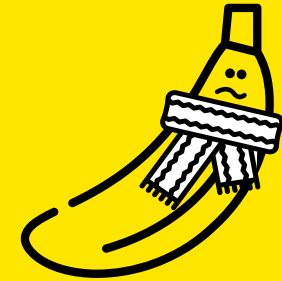
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FOOD WASTE HACKS

Freeze sliced fruits/berries/herbs to add to drinks as "ice cubes"

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FOOD WASTE HACKS

Slice and freeze bananas. They're perfect for smoothies, banana bread or a dairy free ice cream!

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FOOD WASTE HACKS

Use strawberry tops and squeezed lemons twice! Put them into water to infuse it and enjoy refreshing flavoured water.

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FOOD WASTE HACKS

Buy short-dated goods that are marked down and freeze them until you're ready to use them. You'll get super steals on expensive cuts of meat.

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FOOD WASTE HACKS

Keep celery stems in water to keep them fresher for longer. You may be able to plant it later!
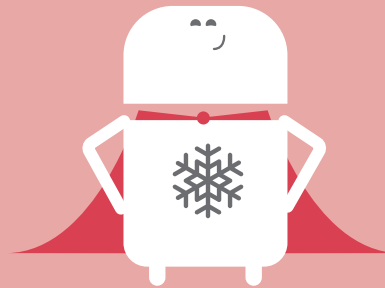
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FOOD WASTE HACKS

Freeze fresh herbs in oil or water and use from frozen as you need them

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FOOD WASTE HACKS

Keep a stock of frozen berries and vegetables in the freezer. It's SOUP-ER handy!

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FOOD WASTE HACKS

Pop an uncut lemon in the microwave for a few seconds and then roll it on a flat surface. This will help to release all of the juices when you go to squeeze it!
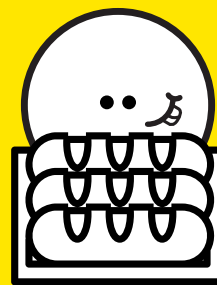
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FOOD WASTE HACKS

Top up a frozen pizza with all the vegetables you've got. This is a great way to use up veg that's on the turn.

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FOOD WASTE HACKS

Give staling baguettes new life by slightly wetting their surface and warming in the oven.

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FOOD WASTE HACKS

Squeezed oranges and lemons make great firelighters when they're dried!

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