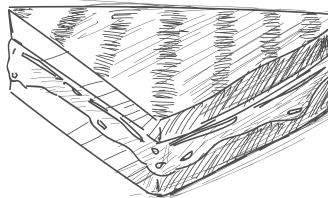


HOW TO USE YOUR LEFTOVERS

Needing some inspiration as to how to use the leftover ingredients from your meal kit?

Chouriço and Cheese

Thinly slice your leftover cheese and chouriço to use for an elevated grilled cheese sandwich. Generously butter one side of two slices of bread. Place one slice of bread butter-side-down onto a skillet on low heat and layer a few slices of cheese and chouriço on top. Place your second slice of bread butter-side-up on top of sandwich. Grill until lightly browned and flip over; continue grilling until cheese is melted. Enjoy with a bowl of soup!



Leek

Some quick and easy ideas for your leftover leek:

- Deep-Fried Crumbles: Julienne (long thin strips) and deep-fry them in a tempura-like batter.
- Bouquet Packet Stir-Fry: Add them to a stir-fry.
- Make a Rack: Use them as a "rack" under roasted meat or chicken.



REDUCE · REUSE · RECYCLE

MAKE THE MOST OF THIS MEAL KIT

We encourage you to make the most of this meal kit and repurpose its components. The wooden box makes for great decorative and functional storage. You can also reuse the small glass jars when packing a lunch for things like to-go salad dressing containers or to store some nuts. If you have a green thumb, try reusing the jars to propagate plants!



*Despite Aramark's best effort to create a zero-waste meal-prep box, some single-use product packaging may have been necessary due to current market restrictions.