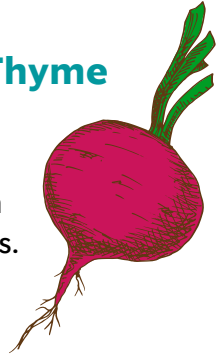


HOW TO USE YOUR LEFTOVERS

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

Roasted Radish with Fresh Thyme

Rinse the radishes and cut them into slices. Heat a frying pan with some butter and add the radishes to brown for ten minutes with the thyme leaves.



Creamy Salad Dressing

Whisk leftover sour cream, 1/4 cup of mayonnaise, garlic, lemon zest, lemon juice, salt and pepper. This dressing can be used with potatoes, salads, pasta, etc.

Radish Habanero Pickle

The radish habanero pickle is good for a month. Use any leftovers for salads, sandwiches, BBQ, etc. for an easy addition of spice and flavour.



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 regrow onions from your recipe's onion scraps!

Regrow Onions from Your Onion Scraps

1. Cut off the root end of your onion about 0.5" to 1" thick at the thickest part.
2. Place the onion bottoms root side down in a pot filled with damp soil.
3. Cover with a very thin layer of soil at top.

Your onion scraps will start growing roots in a few days and you will see green shoots in 2-3 weeks! Scan the QR code for more detailed instructions.



*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.