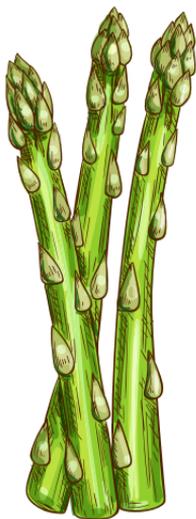


HOW TO USE YOUR LEFTOVERS

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

Confit Cherry Tomatoes

Season your whole cherry tomatoes liberally with thyme, oregano, minced garlic, and salt and pepper. Drizzle with olive oil and roast them at 250F for two hours.



Red Baby Potato Salad

Add the cooked potatoes and asparagus to a bowl, cutting each of them into bite-sized pieces. Create a dressing using olive oil, red wine vinegar, and fresh lemon juice. Season with parsley, salt, and pepper. Toss to coat. Garnish with green onions.

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 Your Green Onion from Scraps

1. Snip off the bulb of the green onion, leaving roots attached.
2. Stand the bulbs root-end down in a small jar of water. Add enough water so the roots are submerged, but the tops remain above the water.
3. Place the jar on a windowsill and add water when necessary to keep roots moist. Green shoots will begin growing from the top of the bulbs within a few days and continue to grow quickly.
4. Keep the roots submerged and change the water weekly. Once the roots are at least 4 inches long, plant them in a pot with soil.

Now you can have fresh garnishes year-round! Scan the QR code for more detailed instructions.

