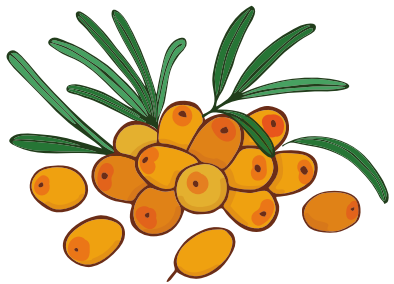


HOW TO USE YOUR LEFTOVERS

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

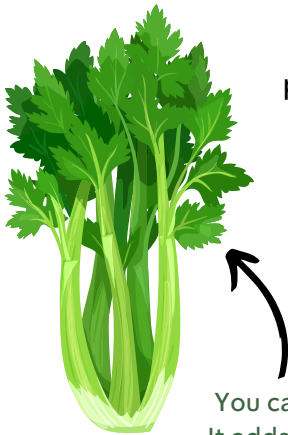
SEA-BUCKTHORN

In a blender, put 1 cup of sea-buckthorn, one small shallot, hot peppers, 1 teaspoon of apple cider vinegar and 1 teaspoon of maple syrup. This mixture pairs very well on top of oysters.



CELERY

Dice the celery and brown it in a casserole dish with cut onions, pears, salt, pepper and butter. Add poultry stock until the vegetables are covered. Cook for an hour and put the result in a blender. Pass through a strainer and finish with cream. You now have a delicious pear and celery soup!

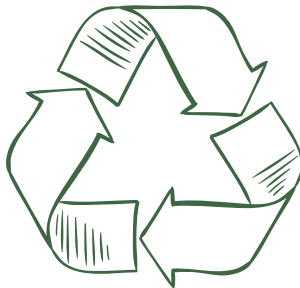


You can add the celery leaves too!
It adds more flavour and sends less material to the compost bin.

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.