

# HOW TO USE YOUR LEFTOVERS

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

## Beet Toast

Slice the leftover beets thinly, drizzle them with camelina oil, salt and pepper and freshly chopped dill and thyme. Roast them for about 15 minutes until tender. Let cool. Toast some nice crusty bread, lay a thin layer of beets, then top with some of the cashew cheese, a drizzle of balsamic glaze and top it with micro arugula. A great dish for breakfast or lunch.



## Cold Creamy Beetroot Soup

Cut your left-over beets into small cubes, add thyme, 1 garlic clove in some vegetable stock. Just enough stock to cover your beets. Simmer for about 25 minutes. Add salt and pepper to taste, purée and cool in the refrigerator. Slice your shallots into thin strips. Coat with cornstarch and fry in hot oil to make a crispy garnish. Before serving the chilled soup, add a dollop of cashew cheese, finely chopped dill and thyme, freshly cracked pepper and micro arugula.

## White Wine

Chill and enjoy a glass while preparing your next meal.

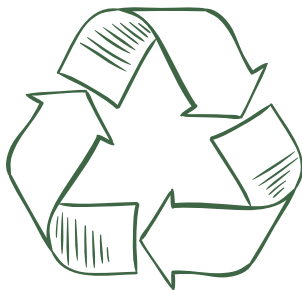


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## **MAKE THE MOST OF THIS MEAL KIT**

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.