

**STOP
FOOD
WASTE**



Day[®]

SHOW YOU *CARROT* ABOUT FIGHTING FOOD WASTE WITH THESE SIMPLE SNACK RECIPES!

DID YOU KNOW?

Stop Food Waste Day is an educational campaign that was launched with the goal of igniting change by drawing attention to the problem of food waste and sharing practical, creative, and impactful ways we can all shift our behavior to minimize food waste.



ONE CARROT, TWO RECIPES, ZERO WASTE!

Carrot-Top Pesto

INGREDIENTS:

- 1-2 bunches of whole carrots with leafy tops
- Any herbs you have on hand (mint, parsley, basil, tarragon)
- Olive oil, about 1/2 of a cup
- Garlic, 1-2 cloves
- Juice of 1/2 lemon
- Nuts, 1/3 cup (walnuts, pistachios, or any other nut you have in your pantry)

DIRECTIONS:

- Tear the tops from your carrot bunch, rinse them, and pat dry.
- Place carrot tops in a blender with any herbs you have on hand (mint, basil, parsley, tarragon etc.), and add about 4 tablespoons olive oil, small handful of nuts, salt & pepper, garlic, lemon juice - blend until combined.

Carrot Peel Chips

INGREDIENTS:

- Peels from one bunch of carrots
- Olive oil, about 2-3 tablespoons
- Salt and pepper, to taste
- Spices, as desired

DIRECTIONS:

- Preheat oven to 350 degrees and line a baking sheet with parchment paper
- Use a peeler to carefully peel the outer layer of the carrot into long strips
- Toss carrot peels with enough olive oil and spices to coat, then bake until crispy (about 10-15 min).