

# Infinitely Swappable Formulas to Reduce Food Waste

Curious about reducing your household food waste? Versatile, affordable, and fast cooking, eggs are the unsung heroes of the produce crisper, using their superpowers to rescue veggies from imminent doom a.k.a The Landfill. Feel free to swap out the veggies in these formulas for any cooked or raw veggies in your fridge that are “on their way out” and looking for a purpose. Flavor each formula with salt and pepper to taste and feel free to add additional seasonings to spice things up!

## VEGGIE PITA PIZZA

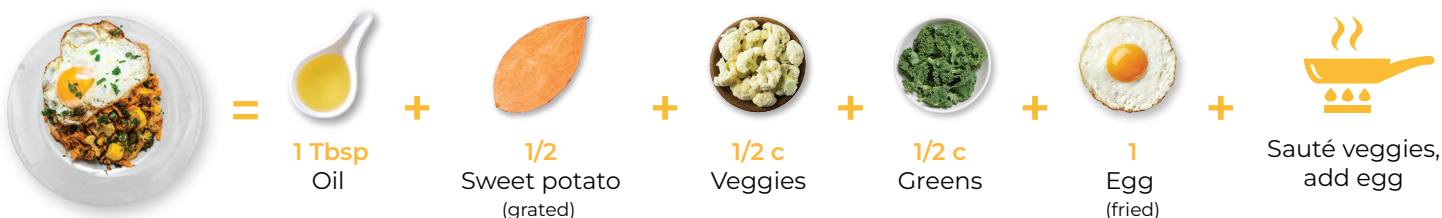


## VEGGIE PANCAKES

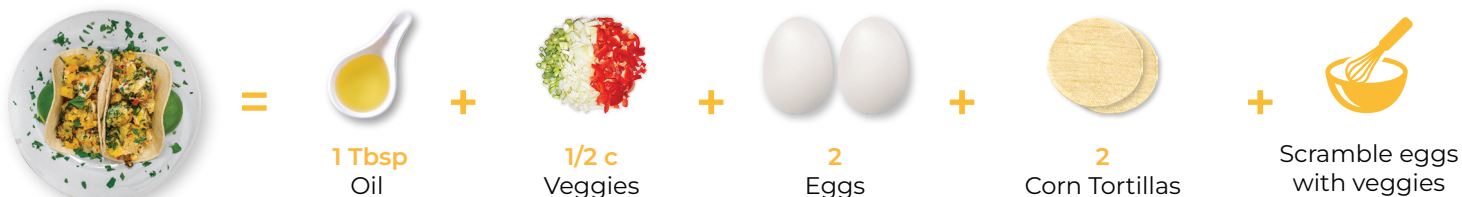


*Optional: serve with salsa, sour cream, or Greek yogurt*

## VEGGIE EGG HASH



## VEGGIE EGG TACOS



*Optional toppings: salsa, cheese, herbs, sour cream*

*\*The USDA recommends cooking eggs until both the yolk and whites are firm and ensuring that egg dishes reach an internal temperature of 160°F.*