SUSTAINABLE HOME COOKING

EMBRACE IMPERFECT FRUITS AND VEGGIES
- Help prevent food waste by purchasing "ugly" produce (it's what's on the inside that counts!)

EAT PRODUCE IN SEASON
- It is tastier, more nutritious, supports local growers, and can cut down on the carbon footprint of your food
- Eat local honey to support PHL beekeepers and combat allergies

REPURPOSE FOOD SCRAPS
- Resuscitate leftover bread for panzanella or turn into croutons or breadcrumbs
- Use bones, vegetable scraps, or Parmesan rinds to create tasty broths for soups

FOR MORE INFO, VISIT: SUSTAINABILITY.UPENN.EDU