Easy Peasy Food Saver Tips

MAKE A MINI PIZZA BREAD-END

LÖVE FOOD hate waste

Are your bread-end-crusts always forgotten at the bottom of the bread bag and end up being chucked away?



Save them from going in the bin and make mini pizzas from the bread-end crusts instead.

Create your own recipe using up leftover food and share your creation with friends and family.

#LFHWFoodSaverHero

You will need:

Crusts from the end of a loaf of bread

Tomatoes, chopped herbs, any other food that needs using up that you fancy (try the fridge)

Grated cheese

Pepper to season

Get baking!

- 1. Heat the oven to 180 °C
- 2. Place the crust(s) on a baking tray.
- **3.** Spread the tomatoes over the crusts for your pizza base.
- **4.** Create your own topping using the food you've found that needs eating up.
- **5.** Sprinkle on a few herbs and a teaspoon of grated cheese. Season with a little pepper.
- 6. Bake for around 15 mins.
- **7.** Take a photo to share and enjoy!



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