**DIRECTIONS**

1. Preheat the oven to 350°F. Line a baking sheet with parchment paper.
2. Stir the broccoli and bacon into the flour mixture. Add just enough cream to make a dough that comes together. Don’t work the dough too much.
3. Chill and cut into cubes.
4. Mix and match leftover veggies (like spinach, roasted butternut squash or caramelized onions) and other foods. For best taste, allow to warm to room temperature before serving (unless it’s extremely warm out).

**Source:** US Food & Drug Administration (or Gruyère, Gouda, crumbled (dill, basil, oregano, etc.))

- For more information, go to [Source](http://example.com).

**Notes on the Wasted Food Scale:**

The rankings for “leave unharvested” and “apply to the land” are based on limited data. The other categories are based on a review of all pathways and are not mutually exclusive. The best options are the top of the scale (e.g., donate or reprocess). Some options (e.g., compost) can be at the same time. The EPA has also reviewed the rankings for “landfill” and “incinerate” with and without energy recovery in order to determine the impacts of food waste sent to these pathways. All of the other pathways may have some benefits to the environment and to a circular economy. These “top” pathways prioritize using food that is not going to be consumed (e.g., animal feed) and recovering valuable nutrients before the food is discarded.

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**REFRIGERATE IT:**

- Grate or cube before freezing, then seal into a zip-top freezer bag. Thaw in the refrigerator and use.
- For the best results, freeze fresh butter in its original carton within a zip-top freezer bag.

**OPTIMAL STORAGE:**

- Keep in the refrigerator in its original carton, up to 10 days, past the sell by date. If it is soft, it is past its prime.
- For best use, allow the cheese to warm to room temperature before serving (unless it’s extremely warm out).
- Grate or cube before freezing, then seal in a zip-top freezer bag. Thaw in the refrigerator and use.

- **BUTTER**
  - Unopened, up to 10 days; opened, 7 days.
  - Grate or cube before freezing, then seal in a zip-top freezer bag. Thaw in the refrigerator and use.

- **Soft cheeses with blue or green molds (that are not intentional as in blue cheese) should keep in the refrigerator or freezer.**
  - AT FRESHEST: unopened, 7 days; opened, 7 days.

- **Hard cheese**
  - AT FRESHEST: unopened, 6 months; opened, 7 days.
  - If hard cheese develops a blue-green mold on the exterior, remove the mold. The cheese is safe to eat, but you should discard the moldy exterior and eat the remaining portion. Soft cheeses should be stored in the refrigerator, such as brie, blue cheese, feta, and goat cheese.
  - **Buy small amounts of cheese.** Cheese is best stored loosely wrapped in wax paper or plastic wrap. Most cheeses are best stored in the refrigerator, but check the label for specific storage instructions. If a cheese is not stored properly, it will develop mold, and you will need to throw it away.

**Wasted Food (when it is mixed with other municipal solid waste) may be incinerated (also referred to as incineration). Incineration produces energy, wasted food makes for a poor feedstock because it is so wet and the value of the feed is low.**

- **Landfilling** is one of the least preferred pathways because wasted food in landfills generates methane, a powerful greenhouse gas. Methane emissions from landfills are estimated to be about 3% of total U.S. greenhouse gas emissions. Landfills are the most common method of disposing of solid waste in the United States. An estimated 15% of household food waste ends up in landfills.

- **Composting** is the controlled, aerobic (oxygen-required) biological decomposition of organic materials by microorganisms. Composting wasted food with other organic materials like yard trim significantly increases water retention, and reduces soil erosion. Producing and using compost recycles organic matter and reduces the need for synthetic fertilizers and other inputs in agriculture. Composting food waste reduces the volume of waste that is sent to landfills, and reduces odor, pests, and air emissions. Composting can also contribute to reduced water and energy use. Composting is particularly effective at reducing the amount of waste that goes to landfills, but it also reduces the amount of methane that is released into the atmosphere.

- **Anaerobic Digestion** is the process of breaking down organic materials, such as wasted food, in an environment without oxygen. Anaerobic digestion is a biological process used to convert organic materials into biogas, which can be used as a fuel for electricity generation, heat, or cooking.

- **Anaerobic Digestion with Disposal of Digestate/Biosolids**
  - The final product is called biosolids. Digestate and biosolids can be treated in a variety of ways, including land spreading, composting, and landfilling.

- **Biological Recycling with Mulching/Composting/Aerobic Digestion**
  - This pathway decreases the amount of waste that is sent to landfills and reduces the amount of methane that is released into the atmosphere.

- **Secondary Market**
  - This pathway increases the amount of food that is reused and decreases the amount of waste that is sent to landfills.

- **Donating**
  - This pathway increases the amount of food that is reused and decreases the amount of waste that is sent to landfills.

- **Preprocessing**
  - This pathway decreases the amount of waste that is sent to landfills and increases the amount of food that is reused.

- **Regulatory nutzen**
  - This pathway decreases the amount of waste that is sent to landfills and increases the amount of food that is reused.

**Upcycle**

- Wholesome food that goes unsold or uneaten can be rescued, donated, or redistributed to feed people, animals, and plants. Using wasted food as animal feed can displace the production of traditional animal feed (e.g., soy, corn or barley) and avoid the environmental impacts associated with the production of feed. Wasted food can be turned into slaw or be dried into powder, and spent grains from the brewing process can be repurposed. Wasted food from the food manufacturing and processing sector is sometimes applied to fields as fertilizer or compost. This can help support growing soy, corn or barley and avoid the environmental impacts associated with the production of feed.

- **More about anaerobic digestion.**