WASTE LESS, TASTE MORE 001

Plate Dinner. Keep the Extras Ready.



HOST GENEROUSLY. GIVE THE EXTRAS A PLAN.

Cooking a little extra is part of welcoming friends into your home. Plating dinner in the kitchen lets you create a beautiful presentation for every guest while keeping the remaining food ready for seconds or another delicious meal.

1 Plate the complete dinner

Arrange the main ingredient, vegetables, starch, and sauce on each plate. Give every serving the same care and attention.

Why: A composed plate lets you present the meal exactly as you imagined it.

2 Make seconds feel welcome

Let guests know there is more available. Keep extra components separate so you can serve another piece of chicken, more vegetables, or another spoonful of sauce.

Why: Guests can enjoy more of what they especially liked without needing another complete serving.

3 Give the remaining food its next role

As you put food away, decide what it could become: chicken salad, vegetable soup, a pasta sauce, or tomorrow's lunch.

Why: An extra portion is easier to use when you already have something appealing in mind.

KITCHEN NOTES

Keep the components separate

Store the protein, vegetables, starch, and sauce separately when practical. That gives you more freedom to use each one differently.

Think beyond repeating dinner

Roasted chicken can become a composed salad. Roasted carrots can become a smooth soup.

Keep the welcome generous

The goal is a lovely dinner tonight and something delicious afterward.

THE PLATING MINDSET

Plate with intention. Offer seconds warmly. Give the food that remains another opportunity to shine.