WASTE LESS, TASTE MORE 052

Dress the Salad You Are About to Serve



KEEP THE RESERVE READY FOR ANOTHER MEAL.

When preparing salad for a dinner party, keep some leaves, toppings, and dressing separate until you need them. You can serve a fresh, beautifully arranged salad and retain flexible ingredients afterward.

1 Prepare the components separately

Have the leaves, chopped vegetables, cheese, nuts, and dressing ready in their own suitable containers.

Why: You can control the balance on each plate and protect contrasting textures.

2 Dress the serving portion

Toss or dress the amount you are about to plate. Keep the remaining perishable ingredients refrigerated.

Why: You can prepare more if needed without dressing the entire reserve at once.

3 Give the unused components another role

Use the remaining leaves in sandwiches, vegetables in a fresh salad, and a suitable dressing with another dish.

Why: Separate ingredients offer more options than a fully dressed salad.

KITCHEN NOTES

Finish crisp toppings last

Add croutons or toasted nuts close to serving.

Keep seconds welcoming

Have the components ready so another serving is easy to assemble.

Make the next plate different

The same vegetables might accompany chicken in a sandwich rather than repeat tonight's salad.

THE PLATING MINDSET

Prepare generously, assemble thoughtfully, and keep the remaining ingredients ready for their next use.