



eggs



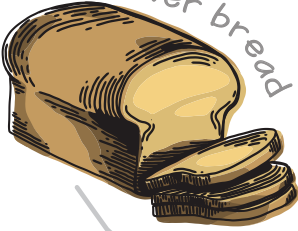
milk

veggie scraps

leftover
herb stems

& leaves

leftover bread



HERB & VEGGIE STRATA



A simple and
delicious meal,
stratas are
not just for
breakfast!

yum!

Depending on the ingredients that you want to use, you can change the flavor and **reduce food waste** by adding leftover ingredients in small amounts such as veggie scraps, day-old and leftover bread, herbs, and cheeses varieties.

HERB & VEGGIE STRATA



Yield: 2 servings

STOP FOOD WASTE
Day® 

- 4 Eggs
- 1/4 cup Milk
- 1/4 cup Chopped Veggie Scraps
- 2 Tbsp. Leafy Herbs
(parsley, cilantro, oregano)
- Cubed Leftover Bread
- Salt and Pepper to Taste

Method: Chop the veggie scraps and herbs into small pieces. Cut the bread into bite sized pieces and toast them on a baking sheet until golden brown. Whisk the eggs with the milk and salt and pepper until well combined. Arrange the bread in a baking tray with the herbs and veggie scraps. Pour the egg into the pan over the bread mixture. Place the pan in the oven and bake until the top of the frittata is cooked through (30-35 minutes).