



Cooking with Consciousness

SMALL STEPS, BIG IMPACT

Keep a small compost container in your kitchen

While you're cooking meals, toss the peels and scraps in this bin. Empty it regularly into the curbside green bin and layer with leaves, grass clippings, and cardboard.

Freeze food scraps for recycling

To reduce odors, freeze food scraps and place them in the green bin on your scheduled collection day to be made into compost and clean energy.

Collect beverage containers and redeem for cash

Set up a bin for CRV-eligible containers—which now include wine and liquor containers. Get money back by redeeming them at a recycling site.

Cook the entire product

Don't let things go to waste. Use cilantro stems in salsa, citrus peels for agua fresca, stale tortillas for chilaquiles. Put food scraps that you can't cook in your compost bin.

Extend the life of food

Save leftovers to eat later by freezing them or reuse them in a new recipe. Store herbs like flowers and keep produce dry and in breathable bags to keep them from going bad.

Reduce, reuse, recycle

Buy pantry staples in bulk to avoid waste. Repurpose used jars, then recycle when you're done reusing. Find the recycling symbol and number on the bottom of your plastic bottle and check your local requirements to make sure they accept it.



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**Cook smart.
Compost smarter.**