



Did you know
We throw out
650,000 loaves of bread
every day in Canada?



TIP

Use slightly stale bread in french toast or stuffing for turkey or chicken. Freeze bread to be used at a later date. To use it up quickly, try this **Mini Pizza From Bread**.

More tips at: lovefoodhatewaste.ca

Mini Pizza from Bread

Here's a fun way to use bread crusts before they go stale!



YIELD: 1 PIZZA

COOK TIME: 30 min

INGREDIENTS

Crusts from the end of a loaf of bread

Tomatoes

Chopped herbs

Food that needs using up
(check your fridge)

Grated cheese

Pepper to season

- 1 Heat the oven to 180 degrees C.
- 2 Place the crust(s) on a baking tray.
- 3 Spread the tomatoes over the crusts for your pizza base.
- 4 Create your own topping using the food you've found that needs eating up.
- 5 Sprinkle on some herbs and a teaspoon of grated cheese, season with a little pepper.

#EveryBiteCounts

