**Food waste challenge**

Share your food waste-busting recipes for the chance to be crowned Scotland’s culinary champion of food waste. To enter, please edit the grey text in the below recipe template and email your entry to [food.drink@zerowastescotland.org.uk](mailto:food.drink@zerowastescotland.org.uk) by 1 September 2022. More information on the competition can be found on the Zero Waste Scotland website [here](https://www.zerowastescotland.org.uk/food-waste-challenge).

**Your details**

|  |  |
| --- | --- |
| **Business name / Name** | Your business name / name here. |
| **Preferred contact email address** | Your e-mail here. |

Personal data submitted will only be used to contact the prize winner and no other purpose. Please see our privacy policy for more information <https://www.zerowastescotland.org.uk/privacy-policy>

**A short description of how your recipe reduces food waste**

Please provide a short description of how your recipe reduces food waste here, for example: -  
  
Create this delicious recipe to use up leftover potatoes!

According to research from WRAP, the top four most wasted ingredients in the hospitality and food service sector include potatoes, bread, pasta and rice.

This recipe helps make the most of every potato.

**Ingredients**

The ingredients for your recipe here, for example: -

500g leftover new potatoes, halved  
700ml coconut milk  
Small handful their basil, chopped  
1 vegetable stock cube

**Spice paste:**  
3 shallots, finely chopped  
2 garlic cloves, roughly chopped  
1 green chili, finely sliced  
1 tablespoon finely chopped ginger  
1 think lemongrass stalk, hard parts removed and thinly sliced  
1 teaspoon turmeric  
1 tablespoon coconut oil

**Instructions**

Your recipe instructions here, for example: -

1. Put all ingredients for the spice paste in a food processor, and blitz into a paste.
2. Tip the spice paste into a large saucepan and fry for 2–3 minutes or until fragrant.
3. Pour the coconut milk into the pan, stir well and bring to a boil.
4. Add the potatoes and vegetable stock cube and cook for 30 minutes or until the potatoes are tender and the curry thickens.
5. Season with salt and pepper if necessary.
6. Serve with a side of Brussels sprouts and pan-fried salmon.
7. Garnish with chopped Thai basil. Enjoy!

This example recipe is by Somi Igbene - Instagram: @somiigbene and was previously published by Love Food Hate Waste Scotland [here](https://scotland.lovefoodhatewaste.com/recipe/potato-rendang).

**To enter please email your entry to:** [food.drink@zerowastescotland.org.uk](mailto:food.drink@zerowastescotland.org.uk)