



OUR 5 FESTIVE FAVOURITES!

Use up the fruit platter



Hamtastic!



Boxing Day brunch



Throw in the leftover cheese



Nuts and xmas cake!

A delicious way to use up leftover festive food for a zero-waste Christmas!



**USE
IT UP**

**EAT
ME UP**



FRUIT PLATTER SMOOTHIE



FRUIT PLATTER SMOOTHIE



Prep time



Cook time



Serves

NEED

Leftover fruit
salad or platter

Yogurt

Milk

Honey
(optional)

Smoothies are a quick and easy way to use up any leftover fruit. For a non-dairy option, try using coconut milk. Also, freeze in ice block moulds for a healthy dessert on a hot day!

HOW

1. Freeze your leftover fruit by spreading it on a flat tray lined with baking paper – this is the best way to avoid it turning into a big ice block, which you don't want!
2. Once frozen you can either store in bags or containers and keep for another day, or pop it straight in the blender.
3. Use as much fruit as you like, add a large spoon of yoghurt and cover $\frac{3}{4}$ of fruit with milk. Blend until smooth.
4. If it's too thick, just add a bit more milk and for extra sweetness, add a little honey.
5. Enjoy!

A Recipe by



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**



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HAM IT UP DUMPLINGS



HAM IT UP DUMPLINGS



Prep time



Cook time



Serves

NEED

100g pork mince

100g leftover ham
or prawns (or
both!) chopped

3 sprigs of
coriander, washed
and finely
chopped

1 tsp fresh garlic,
minced

1 tsp fresh ginger,
minced

1 tbsp soy sauce

½ tsp caster
sugar

1 tsp sesame oil

½ tsp chilli oil or
hot sauce
(optional)

20 wonton
wrappers

Fed up of leftover ham sandwiches? This recipe is a winner for using up the Christmas ham and prawns!

HOW

1. Combine all ingredients (except wonton wrappers) in a bowl, stir until well combined.
2. To make the dumplings, place a wonton wrapper on a work surface and place 2 tsp of filling in the centre. With your finger, brush the wrapper edges with a little water, then fold over into a triangle or semi-circle and press firmly to seal. Repeat with remaining wrappers and filling.
3. Heat a large frying pan on medium heat. Add a splash of oil, add wontons and fry for 1-2 minutes until golden. Do this in batches so you don't crowd the pan.
4. After a couple of minutes, add a splash of water and cover with a lid quickly – be careful as it will spit!
5. Serve immediately with a drizzle of soy sauce, chilli oil and black vinegar if you have it. You can also garnish with sesame seeds, sliced shallots or coriander.
6. Enjoy!

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**HAM CROQUE MADAME
TRAYBAKE**



HAM CROQUE MADAME TRAYBAKE



Prep Time



Cooking Time



Serves

NEED

4 bread rolls (or
bagels/bread)

A handful of
left-over ham

300g of any cheese

4 eggs

2 cups of milk

100g butter

40g Flour

1 tbsp wholegrain
mustard (optional)

Get creative with your left-over roast ham this festive season and turn it into a tasty one-pan traybake!

HOW

1. To make the sauce, melt half of the butter in a saucepan and stir in flour until it becomes smooth and slightly grainy. Gradually add in milk, stirring continuously until it thickens, then stir through mustard.
2. Cut the bread rolls, toast and spread with butter. Add cheese and ham to make a sandwich, reserving a small handful of the cheese.
3. Cut sandwiches in half and place them in a baking dish standing up with cut edges facing down.
4. Pour the sauce over the sandwiches and crack the eggs on top, finishing with a sprinkle of cheese
5. Bake in the oven at 180oC for 25 mins or until the sauce is bubbling and the eggs are cooked.
6. Enjoy!

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CHEESY POTATO POCKETS



CHEESY POTATO POCKETS



Prep Time



Cooking Time



Serves

NEED

4 large potatoes

300g cheese
(whatever you
have leftover!)

1 tbsp of
wholegrain mustard

Salt and pepper
to taste

2 spring onions
sliced (optional)

These cheesy stuffed baked potatoes are so easy to make, and a fantastic way to use up all those leftover bits of cheese from your festive platters.

HOW

1. Place potatoes in a baking dish and bake at 180oC for 1 hour.
2. Remove potatoes from the oven and cut them in half. With a spoon, scoop out the flesh and place it into a bowl.
3. In the bowl add cheese, spring onions, mustard, salt, and pepper, mashing everything together.
4. Fill the potato skins with the cheesy potato mixture and sprinkle some cheese on top.
5. Bake at 180oC in the oven for 20 minutes or until golden and crispy on top.
6. Enjoy!

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CHRISTMAS ROCKY ROAD



CHRISTMAS ROCKY ROAD



Prep time



Cook time



Serves

NEED

200g chocolate
(or any that needs
using up!)

10g butter

200g fillings*

*We recommend a good mix of nuts, nougat, Christmas cake or pudding, biscuits or honeycomb - but really whatever you have leftover!

Rocky Road is a great way to use up all the leftover odds and ends of sweet treats, nuts, nougat and Christmas cake that only Grandma eats. Really anything goes - just give it a whirl!

HOW

1. Before you get started, check you have roughly equal amounts of chocolate to fillings (a little tricky when using things up, but give it your best shot!)
2. Combine all fillings together in bowl and break into large chunks.
3. Melt the chocolate with the butter in a bowl over a pan of barely simmering water. Make sure the bottom of the bowl isn't touching the water. You can also do this in the microwave, stirring every 30 seconds until melted.
4. Mix everything together - gently!
5. Spoon mixture into a greased and lined tin. Chill in the fridge until set then cut into squares.
6. Enjoy!

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Our Impact So Far

OzHarvest was founded in 2004 by Ronni Kahn AO, after noticing the huge volume of food going to waste from her events business. Ronni did not set out to start a charity, rather just fix an obvious problem with a simple solution. Starting with one van in Sydney, she began rescuing food and delivering it to local charities.

From humble beginnings, OzHarvest has become a leading food rescue organisation on a mission to 'Nourish our Country' by stopping good food from going to waste and delivering it to charities that help feed people in need.

Every \$1 donated allows OzHarvest to deliver two meals to people in need.



240M
Meals Delivered



1,900
Charities Supported



3,000
Food Donors