HOW LONG CAN I KEEP MY











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TO MAKE THE MOST OF YOUR

- Leftovers should be cooled before being put in the fridge, but make sure they go in the fridge within two hours of cooking.
- Eat leftovers within two days either eat straight from the fridge or heat until they are piping hot.
- If you freeze leftovers they will last for at least two months. Label the container so you don't end up with a freezer full of UFOs (unidentified frozen objects).

- Ensure they are covered or sealed in a container.
- Don't reheat leftovers more than once.
- If you have defrosted raw meat and cooked it, you can refreeze it.
- If you can't eat your leftovers, share them with someone else!



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For more information or recipe ideas visit lovefoodhatewaste.co.nz



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HOOD hate waste NEW ZEALAND

7 TIPS

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