



CERTIFIABLY GREEN DENVER

FOOD MATTERS COLLATERAL

WHAT YOU WILL SEE TODAY.





FOOD MATTERS

DENVER



40% of food in America goes to waste. And that's not just pizza with anchovies on it.

After consumers, restaurants are the largest source of food waste in Denver. Food Matters is working to change that. Food Matters is an initiative that helps restaurants like this one eliminate food waste along every step of the process. They cut waste in the kitchen. They participate in food donation programs. And they compost their food waste. So you can leave here with an even better taste in your mouth.

For more information visit DenverGov.org/FoodMatters



Being an avocado seed is the pits.

Oh, humble avocado seed. Or are you a pit? A nut? Who knows. But what we do know is you don't serve much of a purpose. In the kitchen, at least. Shaved avocado nuts don't go well on a salad. You can't be turned into a puree and poured over gnocchi. Avocado nuts aren't roasted over an open fire at Christmastime. And CrossFit bros don't turn you into butter and mix you into their protein shakes.

But that doesn't mean you're garbage. That doesn't mean you should be tossed aside. No, you

deserve better than that. For you are the mother of dragon rolls. You are the architect of avocado toast. You give birth to the creamy saving grace of black bean burgers. So you deserve a proper sendoff. You deserve to be composted. And if you find yourself in the kitchen of a Food Matters restaurant, you will be.

That's because Food Matters is an initiative that works with Denver restaurants to eliminate food waste through food donation and composting.

For more information visit DenverGov.org/FoodMatters



We go way beyond the doggy bag.

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Denver Restaurant

WHERE OUR
INGREDIENTS ARE
SOURCED IS JUST
AS IMPORTANT AS
WHERE THEY
END UP.

FOOD
MATTERS

DENVER

67 Likes

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2 HOURS AGO

Denver Restaurant

AFTER OUR
RESTAURANT IS
CLOSED, WE'RE
STILL PUTTING
FOOD ON TABLES.

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2 HOURS AGO

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WE DON'T THROW
THE BABY BOK CHOY
OUT WITH THE
BATH WATER.

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2 HOURS AGO

Denver Restaurant

SORRY RACCOONS,
WE'VE JOINED
FOOD MATTERS.

FOOD
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The dumpster behind our restaurant isn't as full as it used to be. That's because we've joined the City of Denver's Food Matters initiative to reduce food waste. We're cutting our waste in the kitchen, participating in food donation programs, and implementing on-site composting. Learn more about this cool program at FoodMatters.com.

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2 HOURS AGO



CHEF RONNIE'S LEFTOVER TACO

Chicken Tortilla Soup

Tortilla soup is a classic Mexican soup made with a tomato (or chicken) base. It usually has ingredients like corn, beans, and often other additions like jalapeños and cilantro. It is simmered, then topped with crispy tortilla strips and whatever you'd like to add.

Ingredients

- 1 tablespoon olive oil
- 1 onion chopped
- 3 large cloves garlic minced
- 1 jalapeño diced and seeded
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 14.5 oz crushed tomatoes

Instructions

Heat 1/4 cup olive oil over medium-high heat in a small pan. Add tortilla strips in small batches and fry until crisp. Drain and salt.

Heat olive oil in a large pot over medium heat. Add onion, garlic and jalapeño and cook until onion is softened.

Add remaining ingredients and simmer 20 minutes or until chicken is cooked through.



Learn how we are helping end food waste at [DenverGov.org/FoodMatters](https://denvergov.org/FoodMatters)

WHAT COMES NEXT

THANK YOU!
