Weekly Meal Planner

As a leading retailer, we know we must play our part in tackling the climate crisis, and food waste is a big contributor. Over **9.5 million tonnes** of food is thrown away across households in the UK each year. By planning your meals in advance, you can help reduce your impact not only on the planet, but your pockets too.



Top Tips

Keep your fridge between **0°c and 5°c** to help preserve your food for longer.

Buying **frozen instead of fresh** allows you to use as much or as little as you like without the rest of the pack going past its best.

Don't cut or prepare fruit and vegetables until you need them. Fresh produce will last longer if it remains whole.



For more information and top tips for reducing your food waste, visit our **Sustain Hub.**



Order your groceries for home delivery or click and collect at <u>morrisons.com</u>.