

Make Meals Landfill Free

Planet-Forward Peach Pizza

Prep Time: 5 minutes Total Time: 15 minutes Yield: 4-6 servings

The Goods



1 large naan or flatbread



1 cup heavy whipping cream



10 basil leaves



1/3 cup powdered sugar



1 teaspoon vanilla



2 ripe peaches, *chopped*

The Make-It-Landfill-Free Steps



1 While prepping ingredients, toss scraps into the sink (including those peach pits).



2 Preheat grill to 400°F. Place bread directly on grates, 3-4 minutes per side. Remove and cool 5 minutes.



3 While it cools, place whipping cream, basil, powdered sugar and vanilla in a blender. Blend on high for 30 seconds.



4 Spread the basil cream on the bread and top with chopped peaches. Slice and serve.



Grind those scraps!

- Turn on the cold water. Then start your InSinkErator disposal.
- Push peach pits and food scraps into the disposal.
- Once you hear the InSinkErator sound change, turn it off and let the faucet run for a few more seconds.

InSinkErator can handle it!

Whether it's leftover basil leaves or even the peach pits, InSinkErator garbage disposals can grind it all, helping you cut down on food waste!

Enjoy!



This is a good dessert or even appetizer on a hot summer day. Leftover cream can be served with peaches or strawberries as a fruit dip.

The Above and Beyond

Save with a summer secret.

If you're using charcoal made from wood, make sure to compost after it cools to cut down on even more waste!

