

How to Use Leftover Parmesan Rinds

Enjoy Parmesan flavor and cut down on food waste!



The rind of Parmesan is the hard exterior of the cheese that forms during aging – like a crust. Although much harder, it's just as flavorful! Savor the flavor in the ways below.

- Add to **tomato sauce** while cooking. Discard the rind that remains before serving the sauce.
- Cook **soups or stews** with the rinds inside, especially Minestrone! Remove the rind before serving.
- Toss the rinds in while cooking **rice**. Discard the rind before serving.
- Add rinds to your other ingredients while making **stock**.
- **Freeze** rinds until ready to use them!

