

## **3 STEPS TO MORE SUSTAINABLE EATING**

## I. EAT LESS MEAT AND DAIRY

This is one of the most important things you can do to reduce your climate impact.

1. Miss meat? Top plant-based meat alternatives to add to burgers/ bolognaise/ stir fry/ chilli and curries include: lentils,

beans, tofu, tempeh, mycoprotein. These can be cheaper than meat!

2. Pack a flavour punch with seasonings and sauces like garlic, chilli, lemon juice, miso paste, soy sauce, curry paste, coriander, mint, nutritional yeast and smoked spices.

## 2. WASTE LESS

1. Avoiding food waste helps the climate - and saves you money. 2. If and when possible, plan meals, write a shopping list of what you need, batch cook and freeze extras.

3. Use your food waste recycling bin. 4. Avoid canned and bottled drinks and use a reusable water bottle.

> CABBAGE CHICORY

> > MAR FEE

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SWEETCORN

PLUM

APR

MAY

JUN

RAMLEY APPLY

TURNIA CAULIFLOWER

MUSSELS

BRUSSEL SPROUT

SALSIFY

SWEDE

PUMPKIN

PARSNIP

APPLE

PURPLE BROCCOLI

HIC CONTRACTOR

PAKCHOI

NEW POTATOES

SPINACH

LETTUCE

PEAS

SPRING ONION

BLACKCURRANTS

COURGETTE

ACKEREL

RHUB

N

## **3. CHOOSE LOCAL AND IN-SEASON**

1. Growing locally can prevent emissions from chilling and transporting food. 2. Seasonal foods grow in natural heat and light. Look for foods produced close to home e.g. from community garden, or join an allotment, or grow your own, even tomatoes and herbs in a window box.

Find out more about what you can do to eat a more climate friendly diet, including recipes: bit.ly/Grantham-climate-friendly-kitchen

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