Pantry friendly recipes that cut down on food waste

Fruit Compote or Jam
Pantry staples: Sugar, lemon juice, spices
Waste-cutters: Mushy fruit, bruised apples, overripe berries

Fried Rice
Pantry staples: Rice, soy sauce, canned veggies, spices
Waste-cutters: Leftover cooked rice, wilting veggies, random proteins (scraps of chicken, tofu, even scrambled egg)

Soup Stock from Scraps
Pantry staples: Garlic, herbs, peppercorns
Waste-cutters: Onion skins, carrot peels, celery ends, herb stems, bones

DIY Trail Mix or Granola Bars
Pantry staples: Oats, nut butter, honey/syrup, dried fruit, seeds/nuts
Waste-cutters: Crushed cereal, old nuts, bottom-of-the-bag snacks

Banana Pancakes or Muffins
Pantry staples: Flour, baking powder, sugar/honey, eggs
Waste-cutters: Overripe bananas, bruised fruit

Croutons or Breadcrumbs
Pantry staples: Stale bread, oil, dried herbs
Waste-cutters: Stale or dry bread