Whey protein is a versatile ingredient that can be added to everyday foods to help boost high-quality protein.

**Oatmeal Plus**

**Ingredients:** ½ cup oats prepared with 1 cup fat-free milk + 1 Tbsp unflavored whey protein powder + 1 tsp cinnamon + ¼ cup raisins + 2 Tbsp walnuts

**Directions:** Stir whey protein powder into milk. Prepare oats and add toppings.

**Nutrition facts per serving (1 serving):** 460 calories; 13g total fat; 1.5g saturated fat; 0g trans fat; 5mg cholesterol; 115mg sodium; 72g total carbohydrates; 8g dietary fiber; 35g sugars; 0g added sugars; 20g protein; 2.9mcg vitamin D; 400mg calcium; 2.9mg iron; 900mg potassium

**Power-Packed Pasta Primavera**

**Ingredients:** 1½ cups cooked whole grain pasta + ¼ cup tomato sauce + ¾ cup zucchini + 1½ oz mozzarella cheese + 1 Tbsp unflavored whey protein powder

**Directions:** Stir whey protein powder into tomato sauce. Add sauce to cooked pasta and top with vegetables and cheese.

**Nutrition facts per serving (1 serving):** 450 calories; 11g total fat; 5g saturated fat; 0g trans fat; 30mg cholesterol; 560mg sodium; 64g total carbohydrates; 11g dietary fiber; 8g sugars; 0g added sugars; 25g protein; 0.2mcg vitamin D; 400mg calcium; 4.1mg iron; 650mg potassium

Help knock out food waste by using whey protein, a coproduct of cheese-making and a high-quality source of protein to help nourish people!