

PANTRY RESET

checklist

Begin with a clean slate

The First Glance Sweep:

- Remove everything from the shelves — yes, everything. A clear pantry begins with seeing what you truly have.

The Freshness Check:

- Check expiration dates on spices, baking powder, and dried goods.

Tip: Dried beans that have lingered too long may never soften properly — it's okay to let them go.

Restore order with intention

The Grouping Strategy:

- Organize by use, not by size.
 - Baking supplies together
 - Pasta and sauces for quick dinners
 - Tea and coffee essentials in one place

The Vessel Hack (Stephanie's Favorite): Reuse clean glass jars from marinara, olives, or fruit. They're beautiful, eco-friendly, and free.

Make everyday cooking easier

The Eye-Level Rule: Place your most-used and healthiest staples at eye level so they're easy to reach — and easy to remember.

The Inventory Note: Keep a small notepad inside the pantry door. When you finish the last of something, write it down immediately.

Remember: this reset doesn't need to happen all at once. One shelf at a time is more than enough.