cooking has become inaccessible.

It shouldn't be.

it's wasteful.

According to the Guardian, ~50% of produce is wasted in the United States.

it's expensive.

Healthy and nutritious ingredients are expensive, especially for the working class

It brings people together.

Cooking together brings people together and food bridges cultural divides

it's difficult.

Fewer people(especially younger) know how to cook, and there is a skill barrier to initial entry

it's time consuming.

From doctors to retail, after a long shift, no one wants to or has the patience to cook for hours.
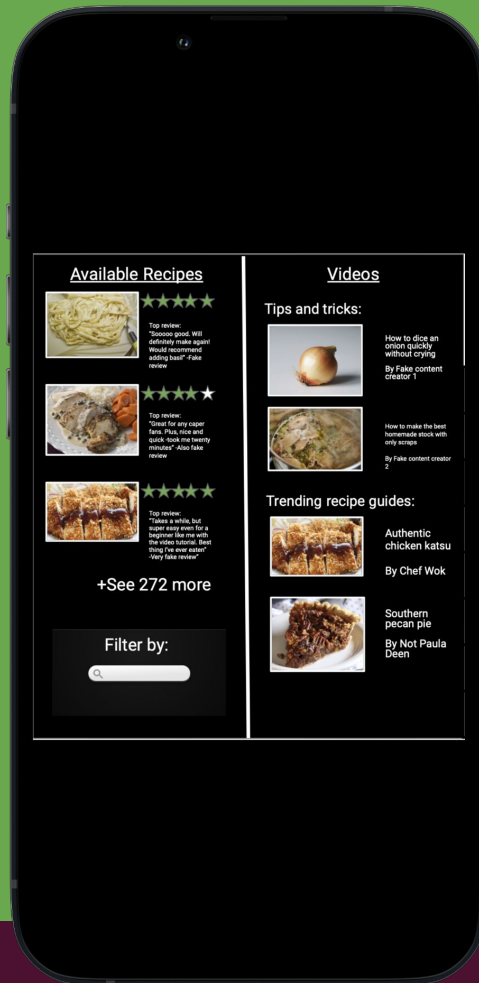
It helps people grow.

People can eat healthier and save money, while developing a new passion.

Pantry: making cooking for everyone

This app:
➢ Automatically tracks what ingredients you have and how much of each
➢ Can create grocery lists
➢ Filters from recipe database to show what you can cook with what you have on hand
➢ Has tutorial videos to make it easy for even beginners to cook
➢ Helps you cook with what you already have
➢ Has sustainability focused content

Available Recipes

★★★★★
Top review: "Sooooo good. Will definitely make again! Would recommend adding basil" -Fake review

★★★★★
Top review: "Great for any caper fans. Plus, nice and quick -took me twenty minutes" -Also fake review

★★★★★
Top review: "Takes a while, but super easy even for a beginner like me with the video tutorial. Best thing I've ever eaten" -Very fake review

+See 272 more

Filter by:
🔍

Videos

Tips and tricks:

How to dice an onion quickly without crying
By Fake content creator 1

How to make the best homemade stock with only scraps
By Fake content creator 2

Trending recipe guides:

Authentic chicken katsu
By Chef Wok

Southern pecan pie
By Not Paula Deen

Add Items ➕

Bakery	1
Beverages	2
Meat	2
Vegetables	1
Fruits	3
Dairy	2
Sauces&Oils	1
Premade	2

Chicken Breast	8 oz
Ground Beef	1 lb

Everyone means *everyone*

Want to:

Save time?
Don't waste time looking for recipes or sifting through your kitchen, and don't waste time driving or waiting for food.

Save money?
The average American loses $1300 to food waste annually, and spends even more on dining outside the home.

Get healthy?
An average restaurant meal has hundred of calories more than a home cooked meal and is in bigger portions

Develop a hobby/skill?
Many people enjoy cooking, or think it's a necessary skill. Pantry is a great way for beginners to pick it up.

Connect with others?
Share what you made with others by uploading your own recipes, and engage with other through comments

Be more sustainable?
Cook with your scraps and reduce waste. Find uses for foraged foods and farmers market ingredients

step1
open.

Need to add food to your pantry? Add items manually or scan your grocery store receipt.

step2
find.

See all the recipes you can make using what you have: Filter by cook time or dietary choices, and don't forget to check other users' reviews!

step3
learn.

Follow along with one of our tutorial videos, whether it's the entire recipe or just helpful tips.

step4
cook.

Don't worry about cleaning up this pantry, the app automatically deletes the ingredients from the recipe you use.