



STEAMY KITCHEN YOUR GUIDE TO REPURPOSING HOLIDAY LEFTOVERS



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TOP TIPS FOR HOLIDAY LEFTOVERS

READ JADEN'S TOP TIPS FOR REPURPOSING YOUR LEFTOVERS

1. RE-INVENT LEFTOVERS INTO DIFFERENT DISHES WITH BIG, BOLD SPICES

Our first tip is to use spices and herbs to make sure it tastes completely different than your holiday meal. Because let's face it – holiday leftovers never taste as good as it did the first time around! Nobody wants to relive that same meal for the next four nights in a row!

2. DON'T SMOTHER EVERYTHING IN SAUCE

When you're serving your big holiday meal, remember that you don't have to sauce everything. Unsauced leftovers are so much easier to re-use in another recipe – especially when you can flavor the leftover with bold, exciting flavors like the ones we mentioned above.



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3. LABEL LEFTOVERS WITH A PURPOSE

When it comes to leftovers, the freezer is your friend. BUT here's the key: label your package with a purpose. It's not good enough to just stick a bag of turkey in the freezer, and write "TURKEY".

If you do that I guarantee that come spring, you'll have no idea what to do with this frozen glob of meat. Instead, freeze in smaller batches and label with a meal in mind: add to meatballs, for nacho night, for chopped salad. You're more likely to use your frozen package if it inspires a recipe in an instant.

USE THESE FOR INSPIRATION:

- "Turkey for Italian chopped salad"
- "Add stuffing to meatballs"
- "Ground beef for nacho night"



OUR LEFTOVER RECIPES

DELICIOUS RECIPES TO REINVENT YOUR LEFTOVER HOLIDAY MEAL!

CLICK ON THE TITLE TO VISIT THE RECIPE!

TURKEY

- [Vietnamese Turkey Pho](#)
- [Turkey Thai Curry Bowl](#)
- [Turkey Miso Ramen](#)
- [Chinese Congee](#)
- [Turkey Gumbo](#)
- [Turkey Cobb Salad](#)
- [Turkey Pasta Bake](#)

HAM

- [Split Pea and Ham Soup](#)
- [Ham Potato Casserole](#)
- [Ham and Corn Chowder](#)
- [Ham and Broccoli Frittata](#)
- [Ham Carnitas](#)
- [Pork Banh Mi Buns](#)

ROAST

- [Steak Quesadillas](#)
- [Philly Cheese Steaks](#)
- [Steak Fajita Buddha Bowl](#)
- [Roast Tacos with Mango Chipotle Sauce](#)
- [Steak Loaded Nachos](#)

STUFFING

- [The 'Bobby' Sandwich](#)
- [Stuffing Mozza Balls](#)
- [Turkey and Stuffing Stuffed Squash](#)
- [Leftover Stuffing Hash Browns](#)
- [Stuffing Egg Rolls](#)



OUR LEFTOVER RECIPES

DELICIOUS RECIPES TO REINVENT YOUR LEFTOVER HOLIDAY MEAL!

CLICK ON THE TITLE TO VISIT THE RECIPE!

POTATOES

- [Turkey Shepards Pie](#)
- [Potato Croquettes](#)
- [Loaded Potato Casserole](#)
- [Herb Potato Pancakes](#)
- [Pierogi Lasagna](#)
- [Mashed Potato Gnocchi](#)

GRAVY

- [Gravy Meatballs](#)
- [Creamy Turkey Noodle Soup](#)
- [Leftover Gravy Poutine](#)
- [Biscuits and Sausage](#)

(add to Shepards Pie with turkey and potatoes!)

VEGETABLES

- [Chinese Carrot Soup](#)
- [Vegetable and Tofu Curry](#)
- [Vegetable Savoury Soup](#)
- [Broccoli Pesto Pasta](#)
- [Veggie Quesadilla](#)

OTHER SIDES

- [Pumpkin Pie Milkshake](#)
- [Roasted Pumpkin Seeds](#)
- [Garlic Croutons](#)
- [Pumpkin Pie Stuffed French Toast](#)

You can also check out our Buddha Bowl recipes and sauces to add bowl flavor to your leftover salads and bowls!

THIS TO THAT

TURN THESE ITEMS THAT OFTEN ARE THROWN OUT INTO SOMETHING SPECIAL!

THIS

THAT

TURKEY BONES



Bone Broth, Miso Broth,
Freeze for Future Soup
Flavor Bombs!

CRANBERRY SAUCE



Baked Cranberry Bars,
Cranberry Overnight Oats,
Pancake and Waffle
Topping, Brie and Cranberry
Cheese Plate

VEGETABLE SIDES



Use for stir-fry, curry, and our
favorite: Buddha Bowls!
[Click here to check out our
Buddha Bowl recipes!](#)

DINNER ROLLS



Caramel Bread-Pudding,
Pull Apart Garlic Roll,
Hummus & Bread Dip,
Favorite Flavor of Bread
Crumbs and Croutons



Thank you for
downloading the
GUIDE TO HOLIDAY LEFTOVERS

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