



These ideas will help you make the most of your leftovers and create some delicious new dishes long after the Christmas tree is packed away. The other great thing is you won't be contributing to the mass food waste that happens this time of year.

Win, win!

A guide for using leftover festive food

After Christmas, new year and other celebrations, it's easy to end up with more food than you know what to do with. Instead of throwing away those often expensive leftovers, try turning them into tasty new meals. This way, you can enjoy the delicious flavours all over again with a twist - and with minimal waste.

Here are some simple and delicious ideas to help you make the most of your festive leftovers:

Turkey/Ham/Chicken:

- › Dip slices in batter and fry to make crispy fritters - use a dipping sauce.
- › Shred and mix with barbecue sauce for pulled turkey or ham sliders.
- › Use in a creamy or tomato pasta bake with some cheese and herbs.
- › Dice it up and freeze in small bags as pizza toppers or in cheese, toast melts.

Baked Veggies:

- › Blend into a vegetable soup or stew and freeze it for a lazy night.
- › Toss them with olive oil and use them as a topping for a pizza.
- › Mix with eggs, flour, and seasoning to make crispy veggie fritters.

Christmas Pudding / Cake:

- › Crumble and mix into vanilla ice cream for a silly season twist - freeze it again.
- › Turn into truffles by mixing with melted chocolate and rolling into balls.
- › Use in a trifle with layers of custard, cream and fruit.

Cheese Board Leftovers:

- › Melt cheese into a delicious, gooey fondue and dip in bread or veggies.
- › Grate and mix into scrambled eggs or omelettes for a quick breakfast.
- › Add chunks to a savoury spinach quiche or arancini balls.

Bread Rolls:

- › Slice and bake with garlic butter to make garlic bread.
- › Cut into cubes and toast for homemade croutons to add to soups and salads.
- › Freeze them and use them for salad rolls or to dip in soups.

Gravy:

- › Use as a base for a quick and easy shepherd's pie.
- › Stir into a pasta sauce to add richness and depth of flavour.
- › Freeze in portions to use in future casseroles or stews.