

LAZY DAY COOKING CLUB *Leftover Guide*

A guide for turning each September recipe's leftovers into a brand new meal so no one knows they're eating leftovers.

01 Creamy Ranch Chicken

- ♦ **Ranch chicken pot pie** — pour into a pie dish, top with a store-bought pie crust or biscuits, and bake at 400°F until golden. The sauce and veggies are already done for you.
- ♦ **Loaded ranch chicken baked potatoes** — spoon over a freshly baked potato and top with bacon and shredded cheddar.
- ♦ **Ranch chicken quesadillas** — shred the chicken finer, drain off excess sauce, and fold into a tortilla with cheese.

02 Crock Pot 3 Bean Beefy Chili

- ♦ **Chili cheese fries or nachos** — spoon over fries or tortilla chips, top with cheese and broil until melted.
- ♦ **Chili mac** — stir into cooked elbow macaroni with extra shredded cheddar.
- ♦ **Chili-stuffed baked potatoes** — spoon over a baked potato with sour cream and green onion.

03 Crock Pot Balsamic Pulled Chicken Sliders

- ♦ **Balsamic chicken flatbread** — spread over a flatbread with mozzarella and bake at 425°F for 8–10 minutes.
- ♦ **Balsamic chicken salad** — pile over greens with crumbled goat cheese and candied pecans.
- ♦ **Balsamic chicken grilled cheese** — layer with provolone between bread and grill.

04 Crock Pot Bolognese Sauce

- ♦ **Bolognese stuffed shells or peppers** — mix with ricotta, stuff into jumbo shells or bell peppers, top with mozzarella, bake at 375°F for 20 minutes.
- ♦ **Bolognese melt** — spoon onto bread with provolone and broil open-faced.
- ♦ **Bolognese soup** — thin with beef broth and add small pasta (ditalini or small shells) for an easy soup.

05 Crock Pot Chicken and Dumplings

- ♦ **Chicken pot pie** — since the filling is basically done, pour into a pie dish, top with pie crust, and bake at 400°F until golden.
- ♦ **Chicken noodle soup** — thin with extra chicken broth and stir in egg noodles instead of more dumplings.
- ♦ **Chicken and biscuit casserole** — transfer to a baking dish, top with fresh biscuit dough, and bake until the biscuits are golden.

06 Crock Pot Chicken Cacciatore

- ♦ **Chicken cacciatore parm sub** — shred chicken, pile onto a hoagie roll with the sauce and mozzarella, and broil until bubbly.
- ♦ **Chicken cacciatore over polenta** — spoon over creamy polenta instead of noodles.
- ♦ **Chicken cacciatore stuffed peppers** — mix with cooked rice, stuff into bell peppers, and bake.

07 Crock Pot Chicken Taco Casserole

- ♦ **Taco soup** — thin with chicken broth and a can of diced tomatoes.
- ♦ **Taco-stuffed baked potatoes** — spoon over a baked potato with the usual taco toppings.
- ♦ **Taco salad** — pile over lettuce with crushed tortilla chips, salsa, and sour cream.

08 Crock Pot Cracked Pepper Pot Roast

- ◆ **French dip sandwiches** — pile the sliced beef onto a hoagie roll with provolone; use the leftover crock pot juices as an au jus for dipping.
 - ◆ **Beef and noodles** — shred and toss with egg noodles and a splash of beef broth or gravy.
 - ◆ **Shepherd's pie** — layer the beef, carrots, and potatoes in a dish, mash any extra potatoes for a topping, and bake at 375°F until bubbly.
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09 Crock Pot Creamy Red Pepper Sausage Tortellini

- ◆ **Baked tortellini casserole** — transfer to a baking dish, top with mozzarella, and bake at 375°F for 15 minutes until bubbly.
 - ◆ **Sausage tortellini soup** — thin with chicken broth to loosen the cream sauce into a soup.
 - ◆ **Sausage tortellini stuffed peppers** — spoon into halved bell peppers, top with cheese, and bake.
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10 Crock Pot French Onion Chicken Casserole

- ◆ **French onion chicken sliders** — pile onto slider buns with a slice of provolone and broil.
 - ◆ **French onion chicken grilled cheese** — layer with extra provolone between bread and grill.
 - ◆ **French onion chicken rice bowl** — reheat as-is and top with crispy fried onions for extra crunch.
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11 Crock Pot Green Chili Beef Casserole

- ◆ **Green chili beef burritos** — roll into tortillas with extra cheese and pan-sear to crisp the outside.
 - ◆ **Green chili beef nachos** — layer over tortilla chips with cheese and broil until melted.
 - ◆ **Green chili beef soup** — thin with beef broth to turn the casserole into a quick soup.
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12 Crock Pot Italian Chicken & Bean Soup

- ◆ **Italian chicken pasta bake** — drain some liquid, mix with cooked pasta, top with mozzarella, and bake.
 - ◆ **Italian white bean chicken chili** — reduce the liquid down further and add a bit more chili powder for a heartier, chili-style dish.
 - ◆ **Italian chicken bruschetta toast** — spoon a thicker scoop over toasted, garlic-rubbed bread.
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13 Crock Pot Korean Beef Lettuce Wraps

- ◆ **Korean beef rice bowls** — serve over the leftover rice with a fried egg and extra green onion.
 - ◆ **Korean beef fried rice** — chop and toss with rice, frozen peas/carrots, and a scrambled egg in a hot skillet.
 - ◆ **Korean beef stuffed sweet potatoes** — spoon over a baked sweet potato.
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14 Crock Pot Mongolian Meatballs

- ◆ **Mongolian meatball subs** — pile onto a hoagie roll with provolone and broil.
 - ◆ **Mongolian meatball fried rice** — chop the meatballs and stir-fry with the leftover rice.
 - ◆ **Mongolian meatball lettuce wraps** — spoon meatballs and rice into lettuce cups.
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15 Crock Pot Pork Chops with Hominy

- ◆ **Pork and hominy posole soup** — shred the pork, thin the hominy with chicken broth, and add chili powder for a posole-style soup.
 - ◆ **Pork and hominy tacos** — shred the pork and spoon into tortillas with the hominy and a squeeze of lime.
 - ◆ **Pork and hominy breakfast hash** — chop both and pan-fry with a fried egg on top.
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16 Crock Pot Red Pepper Chicken Soup

- ◆ **Red pepper chicken pasta** — drain some liquid and toss with cooked pasta.
 - ◆ **Red pepper chicken quesadillas** — drain well and fill tortillas with chicken and cheese.
 - ◆ **Red pepper chicken rice bowl** — serve over rice instead of as a soup.
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17 Crock Pot Southwest Chile Lime Chicken Salad

- ◆ **Southwest chicken burrito bowls** — serve the chicken, beans, and corn over rice with the dressing drizzled on top.
 - ◆ **Southwest chicken quesadillas** — chop the chicken and fill tortillas with it, beans, and cheese.
 - ◆ **Southwest chicken tacos** — spoon chicken, corn, and beans into tortillas with a dollop of the dressing.
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18 Crock Pot Spicy Pork Tenderloin with Rice

- ◆ **Spicy pork fried rice** — chop the pork and stir-fry with the leftover rice and a scrambled egg.
 - ◆ **Spicy pork tacos** — spoon into tortillas with slaw for crunch.
 - ◆ **Spicy pork sandwiches** — pile onto a bun with coleslaw to balance the heat.
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19 Crock Pot Steak & Potato Soup

- ◆ **Steak and potato breakfast hash** — drain and pan-fry the steak and potato pieces, top with a fried egg.
 - ◆ **Steak quesadillas** — drain well, chop finer, and fill tortillas with the steak, potato, and cheese.
 - ◆ **Steak shepherd's pie** — mash extra potatoes for a topping, layer over the steak and broth, and bake until golden.
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20 Philly Cheesesteak Sloppy Joes

- ◆ **Philly cheesesteak stuffed peppers** — stuff into halved bell peppers, top with provolone, and bake.
 - ◆ **Philly cheesesteak quesadillas** — fill tortillas with the beef mixture and provolone, pan-fry until crispy.
 - ◆ **Philly cheesesteak loaded fries** — spoon over fries with melted provolone.
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