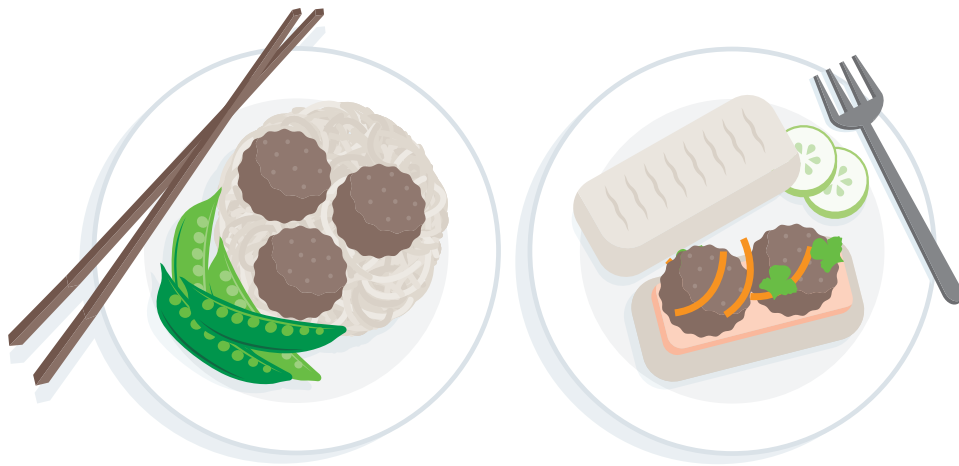




COOK ONCE, EAT TWICE

Repurpose 5 Recipes into
Delicious, New Meals

COOKSMARTS

Note to Readers

We totally understand that one of the biggest barriers to cooking is time - we're all short on it. That's why we always suggest looking for ways to repurpose your meals, also known as cooking once and eating twice. This not only saves time, but it can also help you reduce your food waste.

In this mini recipe book, we show you five ways we turn one meal into two. Leftover chili becomes the topping for easy-peasy nachos. Meatballs can be enjoyed over grains one night and then turned into a hearty and ready-so-fast meatball sandwich the next night. These 5 recipes will be just the start, as we know you'll come up with your own creative repurposing ideas!

Enjoy the meals and enjoy all your extra free time!

Always your kitchen cheerleaders,

Jess & team

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Korean meatballs
over noodles
one night



in a
sandwich
the next
night

Korean Meatballs > Meatball Banh Mi

It's super easy to double a batch of meatballs, because you don't spend any extra time making them. While the extra meatballs are perfect for freezing, they're even better when repurposed into a new meal for a dinner that will come together in a flash. First, enjoy these Korean meatballs topped on noodles and veggies. Then turn the leftover meatballs into banh mi, a classic Vietnamese sandwich, which we give a Korean twist for a fusion delight.

DAY 1

Korean Meatballs with Noodles & Sesame Snap Peas

Serves 4 | Prep Time: 20 min | Cook Time: 20 min

Ingredients

- **Kimchi (opt)**, 2 Tbsp, chopped
- **Onions**, ½, chopped
- **Ginger**, 2 tsp, grated
- **Beef stock, low-sodium**, 1 cup
- **Soy sauce**, 5 Tbsp
- **Ketchup**, 4 Tbsp
- **Sesame oil, toasted**, 2 Tbsp
- **Rice vinegar**, 2 Tbsp
- **Brown sugar**, 2 Tbsp
- **Sugar snap peas (frozen or fresh)**, 1 lb, trimmed
- **Ground beef, lean**, 2 lbs
- **Eggs**, 2
- **Panko**, ½ cup
- **Salt**, 1 tsp
- **Black pepper**, ½ tsp
- **Noodles (udon or soba)**, 8 oz
- **Cooking oil**, 1 Tbsp + 1 Tbsp
- **Chili-garlic sauce (or any hot sauce)**, 1 tsp
- **Sesame seeds**, 1 tsp
- **Lime**, ½, juice of

Prep

- 1 | Kimchi / Onions / Ginger** Prep as directed and combine. (Can be done up to 5 days ahead)
- 2 | Make sauce** Combine kimchi, onions, ginger, stock, soy sauce, ketchup, sesame oil, rice vinegar and brown sugar. (Can be done up to 5 days ahead)
- 3 | Snap peas** Trim peas. (Skip if using frozen.) (Can be done up to 3 days ahead)
- 4 | Form meatballs** Mix beef with eggs, panko, salt and black pepper. Form into 1" wide meatballs. This should make about 40 meatballs. (Can be done up to 1 day ahead)

Make

- 1 |** Bring a **stock pot** of water to boil. Add noodles and cook according to package directions. Drain.
- 2 |** While noodles cook, heat a **Dutch oven** over medium heat and add 1 Tbsp of cooking oil. Add the meatballs and brown on all sides, ~6 minutes. Lower heat to low, add sauce, and simmer until meatballs are cooked through and sauce thickens, 6 to 8 minutes.

- 3 | Heat a **sauté pan** or **wok** over medium-high heat. Add 1 Tbsp of cooking oil. When oil begins to shimmer add snap peas and sauté until starting to brown in spots, 2 to 3 minutes. Add chili-garlic sauce and sesame seeds and stir to coat peas.
 - 4 | Divide noodles between serving bowls.
 - 5 | When meatballs are done cooking, gently stir them. Use a **slotted spoon** to remove meatballs, leaving sauce in the Dutch oven. **Set aside half of the meatballs.** Taste the sauce that remains in the Dutch oven and season with some salt if you'd like it more salty, chili-garlic sauce if you'd like more spice or lime juice to add citrus flavor.
 - 6 | Pour sauce over noodles and top with meatballs for tonight's meal. Add snap peas to the bowls and squeeze lime juice over all of the components. Enjoy!
-

DAY 2

Meatball Banh Mi with Carrot Slaw & Spicy Mayo

Serves 4 | Prep Time: 20 min | Cook Time: 10 min

Ingredients

- Mayonnaise, 4 Tbsp
- Chili-garlic sauce (or any hot sauce), 1 tsp
- Carrots, medium (look for pre-shredded to save time), 1, grated
- Rice vinegar, 2 tsp
- Sugar, ½ tsp
- Cilantro, ¼ cup, leaves torn
- Cucumbers, medium, 1, sliced
- Watermelon, small (sub with any fresh, seasonal fruit), ½, sliced into wedges
- Leftover Korean Meatballs (from Day 1)
- Baguette (sub sandwich rolls), 10 oz

Prep

- 1 | **Make spicy mayo** **Whisk** together mayonnaise and chili-garlic sauce. (Can be done up to 5 days ahead)
- 2 | **Carrot slaw** Grate carrots using a **food processor**, box grater, or **julienne peeler** (skip if you purchased pre-shredded carrots). Toss with vinegar and sugar. (Can be done up to 2 days ahead)
- 3 | **Cilantro / Cucumbers / Watermelon**
Prep as directed.

Make

- 1 | **Slice** meatballs in half and warm up in the microwave.
- 2 | **Slice** open baguettes and toast (if desired).
- 3 | **Assemble** sandwiches by spreading spicy mayo onto bread and then layering in meatballs, carrot slaw, cilantro leaves and sliced cucumbers.
- 4 | **Serve** banh mi with watermelon wedges (or fresh, seasonal fruit) on the side. Enjoy!



Beef ragu
in an Italian
classic one night



and a rustic
Mexican-
American
casserole
the next

Spaghetti with Beef Ragu > Tamale Pie

Meaty pasta sauce known as ragu gets its flavor from a long, slow simmer. The versatile flavors make it perfect to enjoy as a classic Italian dish one night and a rustic Mexican-American casserole the next night.

DAY 1

Spaghetti with Beef Ragu & Caesar Salad

Serves 4 | Prep Time: 25 min | Cook Time: 60 min

Ingredients

- **Onion, small**, 1, chopped
- **Garlic**, 4 cloves, chopped + 1 clove, chopped
- **Parmesan cheese**, 2 oz, grated
- **Sandwich bread (preferably a day or two old -or- sub store-bought croutons)**, 2 slices, cubed
- **Olive oil**, 1 Tbsp + 3 Tbsp
- **Anchovy fillets (opt)**, ½, mashed
- **Mayonnaise**, 2 Tbsp
- **Mustard, Dijon**, 2 tsp
- **Lemon**, ½, juice of
- **Worcestershire sauce (opt)**, 1 tsp
- **Romaine lettuce**, 1 head, chopped
- **Cooking oil**, 1 Tbsp
- **Oregano, dried**, 1 tsp
- **Ground beef, lean**, 1 lb
- **Italian sausage, mild or spicy**, 1 lb
- **Tomato sauce**, 28 oz can
- **Stock, any type**, ½ cup
- **Red or white wine vinegar**, 1 tsp
- **Sugar**, ½ tsp
- **Pasta, spaghetti or linguini**, 8 oz

Prep

- 1 | Onions / Garlic** Prep as directed. (Can be done up to 5 days ahead)
- 2 | Cheese** Grate. (Can be done up to 3 days ahead)
- 3 | Make croutons** Slice bread into even cubes. Heat a **skillet** over medium heat. Add first part of olive oil and bread cubes to the hot pan. Season with salt and pepper. Cook, stirring frequently, until cubes are golden brown on all sides. (If bread is toasting too slowly, turn up the heat, but stay close to the skillet to be sure the cubes don't burn.) (Can be done up to 3 days ahead)
- 4 | Caesar dressing** Mash anchovy filets with a fork. Combine with 1 clove of chopped garlic, mayonnaise, mustard, lemon juice, Worcestershire sauce and second part of olive oil. If you prefer a smooth dressing, you can blend it with an **immersion blender**. Season with salt and pepper. (Can be done 1 day ahead)
- 5 | Lettuce** Chop.

Make

- 1 | Heat a **Dutch oven** over medium-high heat. Add cooking oil and then onions to heated oil. Sauté until onions are soft, ~4 minutes. Add the 4 cloves of chopped garlic and oregano and cook until fragrant, ~1 minute. Add beef and sausage and season with some salt and pepper. Cook until meat is browned, ~5 minutes. Add tomato sauce, stock, vinegar and sugar. Bring to a simmer and allow sauce to simmer for at least 15 minutes but as long as an hour. (The longer the sauce simmers, the more the flavors will develop.)
 - 2 | Bring a **saucepan** of water to boil. Salt generously and add pasta. Cook until al dente, tender but not soggy.
 - 3 | Taste ragu and season with salt and pepper if needed. You can also add additional sugar or vinegar to suit your taste. **Remember to save half of the ragu for Day 2.**
 - 4 | Toss lettuce with Caesar dressing. Top with croutons.
 - 5 | Drain pasta and top with half the ragu. Serve with Caesar salad on the side and top everything with grated cheese. Enjoy!
-

DAY 2

Tamale Pie with Oven-Roasted Green Beans

Serves 4 | Prep Time: 15 min | Cook Time: 35 min

Ingredients

- **Green onions**, 3 stalks, chopped, white and green parts separated
- **Parmesan cheese**, 2 oz, grated
- **Green beans**, 1 lb, trimmed
- **Corn, frozen**, 1 cup
- **Black beans**, 14 oz can, drained and rinsed
- **Butter**, 2 Tbsp, melted
- **Olive oil**, 1 Tbsp
- **Coriander, dried**, ½ tsp
- **Paprika, smoked**, ¼ tsp + ½ tsp
- **Cooking oil**, 1 Tbsp
- **Cumin, ground**, ½ tsp
- **Leftover Beef Ragu (from Day 1)**
- **Cornmeal, yellow**, ¾ cup
- **Flour, all-purpose**, ¼ cup
- **Baking powder**, ½ tsp
- **Salt**, ½ tsp
- **Egg**, 1
- **Milk**, 1/3 cup
- **Sour cream, for serving**, ¼ cup
- **Tortilla chips (opt), for serving**

Prep

- 1 | **Green onions / Cheese / Green beans** Prep as directed. (Can be done up to 3 days ahead)
- 2 | **Corn** Defrost in the microwave just until thawed.
- 3 | **Beans** Rinse and drain.
- 4 | **Butter (for the cornbread topping)** Melt in microwave.

Make

- 1 |** Heat oven to 425F degrees. Line a **sheet pan** with foil. Toss green beans with olive oil, ground coriander, first part of paprika, and some salt and pepper. Place on baking sheet and set aside (don't bake yet) while assembling tamale pie.
- 2 |** Heat an **oven-safe skillet** over medium heat. Add cooking oil and then white parts of green onions (reserve green parts) to heated oil. Cook until tender, 2 to 3 minutes. Add cumin and second part of paprika to pan and cook until fragrant, about 1 minute more. Add corn, black beans and leftover ragu and cook until warmed through.
- 3 |** Combine cornmeal, flour, baking powder and salt in a mixing bowl. In another bowl, whisk egg and combine with milk and butter. Add wet ingredients to dry and stir until evenly combined. Stir in cheese.
- 4 |** Pour cornmeal mixture over beef and spread it gently over the top (don't worry if it doesn't quite cover the entire dish). Transfer tamale pie and green beans to oven. Bake, stirring green beans halfway through cooking, until the cornbread is firm and green beans are tender, ~15 minutes for both dishes.
- 5 |** Divide tamale pie into even portions and top with sour cream and green parts of scallions. Enjoy with tortilla chips for dipping and green beans on the side!



Slow-cooked
chili
with
creamy
avocado
one
night



and jazzed up as
cheesy nachos
the next night

Slow Cooker Turkey Chili > Cheesy Chili Nachos

It seems silly to make a big batch of chili and only eat it once, so we're going to spread this chili across two meals. Enjoy as a standard chili the first night, and the next night, turn the leftovers into homemade nachos that will put ballpark nachos to shame!

DAY 1

Slow Cooker Turkey Chili with Avocado

Serves 4 | Prep Time: 15 min | Cook Time: 7 hrs

Ingredients

- **Chili powder**, 3 tsp
- **Paprika**, 1½ tsp
- **Salt**, 1 tsp + 1 tsp
- **Garlic powder**, ¾ tsp
- **Cumin**, ¾ tsp
- **Oregano**, ¾ tsp
- **Black pepper**, ¼ tsp
- **Cayenne pepper**, ¼ tsp
- **Ground turkey**, 2 lbs
- **Garlic**, 4 cloves, crushed
- **Green onions**, 3 stalks, chopped, white and green parts separated
- **Onion, medium**, 1, diced
- **Mexican-blend cheese**, 8 oz, grated
- **Olives, black or green**, 5 oz, sliced
- **Kidney beans**, 14 oz can, drained and rinsed
- **Diced tomatoes, fire-roasted**, 14 oz can, drained
- **Cooking oil**, 2 Tbsp
- **Crushed tomatoes, fire-roasted**, 14 oz can
- **Corn kernels**, 2 cups
- **Avocado, large**, 1, cubed
- **Sour cream (opt)**, for serving

Prep

- 1 | Make spice mix** Mix together chili powder, paprika, first part of salt, garlic powder, cumin, oregano, black pepper, and cayenne.
- 2 | Season ground meat** with 1/3rd of the spice mix.
- 3 | Garlic / Green onions / Onions / Cheese** Prep as directed. Set aside 3/4ths of the cheese for Day 2's nachos. (Can be done up to 3 days ahead)
- 4 | Olives / Beans / Diced tomatoes** Prep as directed.

Make

- 1 |** Heat up a **skillet** over medium-high heat. Add cooking oil to skillet and then garlic, white parts of green onions, onions, and ground meat to skillet. Break up meat with a wooden spoon and cook until brown, ~6 minutes. (If not cooking in a slow cooker, just use a large **Dutch oven** instead of a skillet. After browning meat, add rest of the chili ingredients and simmer for 45 to 60 minutes).
- 2 |** Transfer meat to a **slow cooker**.

- 3 | Add in olives, beans, diced and crushed tomatoes, corn, remainder of the spices, and the second part of salt.
 - 4 | Cook on low for 6 to 7 hours. This is perfect to do before bed and the chili will be ready the next morning and then have the rest of the day to keep on developing flavors.
 - 5 | When chili is almost done cooking, **cube avocado**.
 - 6 | Season chili to taste with salt, pepper, hot sauce or any of the spices. **Set aside half of the chili for Day 2.** Enjoy topped with green onions, cheese (**remember to save the remaining cheese for Day 2**), avocado and sour cream (if using).
-

DAY 2

Cheesy Chili Nachos with House Salad

Serves 4 | Prep Time: 15 min | Cook Time: 10 min

Ingredients

- **Jalapeño**, 1, thinly sliced (remove seeds for less heat)
- **Green onion**, 1 stalk, thinly sliced
- **English cucumber (sub 2 Persian cucumbers)**, ½, chopped
- **Tomatoes, roma**, 2, chopped
- **Leftover Slow Cooker Turkey Chili (from Day 1)**
- **Leftover grated Mexican-blend cheese (from Day 1)**
- **Tortilla chips**, 5 oz
- **Balsamic vinegar**, 2 Tbsp
- **Maple syrup**, 2 tsp
- **Mustard, Dijon**, 1 tsp
- **Cooking oil**, ¼ cup
- **Mixed greens**, 4 oz
- **Sour cream (opt)**, for serving

Prep

- 1 | **Jalapenos / Green onions** Prep as directed. (Can be done up to 3 days ahead)
- 2 | **Cucumbers / Tomatoes** Prep as directed.
- 3 | **Leftover chili** Ladle leftover chili into a mesh strainer, draining out liquid. Let sit for ~10 minutes. This will ensure non-soggy nachos.

Make

- 1 | Heat oven to 350F degrees.
- 2 | Spread chips out into one layer on a **sheet pan**. Ladle drained chili over chips. Sprinkle on jalapeños, green onions, and cheese. Bake for 6 to 8 minutes, until cheese is melted.
- 3 | While nachos are cooking, **whisk** together balsamic vinegar, maple syrup, Dijon and cooking oil. Season to taste with salt and pepper. Toss with cucumbers, tomatoes, and mixed greens.
- 4 | Enjoy nachos piping hot with salad on the side. Feel free to garnish nachos with sour cream.

Tender
**braised
beef**
over polenta
on the first
night



and tucked in **tacos**
the second night



Braised Beef with Creamy Polenta >

Braised Beef Tacos

Braised beef is a hearty dish made even more comforting when served over creamy polenta. Using leftover braised beef in tacos gives classic beef tacos even more flavor, especially when topped with cheese and homemade pico de gallo.

DAY 1

Braised Beef with Creamy Polenta & Orange Almond Salad

Serves 4 | Prep Time: 10 min | Cook Time: 3 hrs

Ingredients

- Onion, 1, chopped
- Carrots, large, 2, chopped
- Garlic, 3 cloves, chopped
- Oranges, 2, segmented
- Beef, boneless chuck, shoulder or round roast, 3 lbs
- Cooking oil, 2 Tbsp
- Diced tomatoes, 14 oz can
- Tomato paste, 3 Tbsp
- Oregano, dried, 1 tsp
- Water, 4 cups
- Milk (sub water), 1 cup
- Salt, ½ tsp
- Polenta, uncooked (sub grits), 1 cup
- Butter, 2 Tbsp
- White wine vinegar, 2 tsp
- Honey, 2 tsp
- Mustard, Dijon, 2 tsp
- Poppy seeds (opt), 2 tsp
- Olive oil, 2 Tbsp
- Lettuce, butterhead or Boston leaf, 4 oz
- Almonds, sliced, ¼ cup

Prep

- 1 | **Onions / Carrots / Garlic** Prep as directed. (Can be done up to 5 days ahead)
- 2 | **Oranges** Slice into segments.

Make

- 1 | Heat oven to 325F degrees.
- 2 | Brown beef - Season beef on all sides with some salt and pepper. Heat a **Dutch oven** over medium-high heat. Add oil and then sear meat until browned on all sides.

- 3 | Add onions, carrots, garlic, diced tomatoes (including liquid), tomato paste and oregano. Cover and bake until tender, 2 to 3 hours.
 - 4 | While beef is cooking, make polenta - Heat a **saucepan** over medium-high heat, and combine water, milk and salt. Bring to a boil, keeping a close eye on it because milk can easily spill over. Add polenta, stirring with a **whisk** to prevent lumps from forming. Reduce heat to a simmer and continue cooking, stirring occasionally, until polenta becomes thick and creamy, 20 to 25 minutes. Stir butter in until fully melted. Season with additional salt, if needed.
 - 5 | Make vinaigrette by combining vinegar, honey, mustard, poppy seeds (if using) and oil. Toss with greens, almonds and orange segments just before serving.
 - 6 | Roughly chop or shred beef using a fork and sharp knife. (Discard bone.) Return to Dutch oven and toss with cooking liquid. Once tossed in liquid, **set half of the meat aside for Day 2's tacos.**
 - 7 | Spoon polenta into shallow bowls and top with beef and cooking liquid. Enjoy with salad on the side.
-

DAY 2

Braised Beef Tacos with Pico de Gallo & Roasted Mexican Potatoes

Serves 4 | Prep Time: 15 min | Cook Time: 30 min

Ingredients

- **Shallot**, 1 clove, chopped
- **Jalapeño (opt)**, 1, chopped (remove seeds for less heat)
- **Tomatoes, roma**, 6, chopped
- **Cilantro**, 4 Tbsp, chopped
- **Lime**, 1, juice of
- **Avocado**, 1, sliced
- **Potatoes, Yukon gold**, 1 lb, chopped into ½" cubes
- **Cooking oil**, 1 Tbsp
- **Leftover Braised Beef (from Day 1)**
- **Tortillas, taco-sized**, 8
- **Cheese, pre-shredded (any type)**, ½ cup

Make

- 1 | Heat oven to 425F degrees.
- 2 | Spread potatoes out onto a **sheet pan** and cover tightly with foil. "Steam" in oven for 10 minutes. Once potatoes have steamed, remove foil and toss potatoes with cooking oil and some salt and pepper. Return pan to oven and roast until potatoes are tender and golden brown, another 12 to 16 minutes.

Prep

- 1 | **Shallot / Jalapeño / Tomatoes / Cilantro** Prep as directed. (Can be done up to 1 day ahead)
- 2 | **Make pico de gallo** Combine tomatoes, shallots, jalapeños, tomatoes and half of the cilantro (save the rest for the potatoes). Squeeze in juice of half the lime and season with some salt. (Can be done up to 1 day ahead)
- 3 | **Avocados / Potatoes** Prep as directed.

- 3 | Reheat braised beef in the microwave or in a **skillet** over medium heat, adding a splash of water if it looks dry.
- 4 | Warm tortillas according to package directions.
- 5 | When potatoes are finished roasting, toss with the remaining portions of cilantro and lime juice.
- 6 | Serve tacos filled with braised beef, avocados, cheese and pico de gallo, and enjoy with roasted potatoes on the side!

pulled pork enjoyed as a classic sandwich one night



and topped
on a tropical
pizza
the next
night



Slow Cooker Pulled Pork Sandwiches >

Pulled Pork Pizza with Pineapple & Jalapeños

Slow cooker pulled pork comes out flavorful and tender, and pairs perfectly with crunchy slaw in a traditional sandwich. Since you're already cooking the pork tenderloin, double the amount for the same cooking time, and use leftovers in a spicy take on Hawaiian pizza with pineapples and jalapeños.

DAY 1

Slow Cooker Pulled Pork Sandwiches with Red Cabbage & Carrot Slaw

Serves 4 | Prep Time: 45 min | Cook Time: 8.5 hrs

Ingredients

- **Pork loin**, 1½ lbs
- **Garlic powder**, 2 tsp
- **Salt**, ½ tsp + ½ tsp
- **Black pepper**, ¼ tsp
- **Apple cider vinegar**, 1 Tbsp + 2 Tbsp
- **Brown sugar**, 3 Tbsp
- **Red pepper flakes**, ¼ tsp
- **Water**, ¼ cup
- **Red cabbage**, 12 oz, sliced
- **Carrots, medium**, 4, grated
- **Green onions**, 3 stalks, thinly sliced
- **Chili powder**, 1 tsp
- **Ketchup**, ¼ cup
- **Burger buns**, 4
- **Sour cream**, 6 Tbsp

Prep

- 1 | Season pork** Slice pork up into smaller pieces to create more surface area for flavoring. Sprinkle on garlic powder, salt, and black pepper and **tenderize with a fork** (save a dish and do it right in your slow cooker's removable pot). Marinate for at least 30 minutes and up to a day. (Can be done up to 1 day ahead)
- 2 | Make dressing for slaw** In a **saucepan**, combine first part of apple cider vinegar, brown sugar, red pepper flakes, and water. Bring to a boil and continue boiling until reduced by half. (Can be done up to 5 days ahead)
- 3 | Cabbage (slice with a knife or food processor) / Carrots / Green onions** Prep as directed and combine in one bowl. (Can be done up to 4 days ahead)
- 4 | Dress slaw** Toss cabbage, carrots, and green onions with dressing and lightly salt. Cover and refrigerate for at least 30 minutes.

Make

- 1 | Slow Cook Pork on low for 7 to 8 hours. After pork has cooked and is tender and done, use a fork and knife or **tongs** to shred meat up directly in slow cooker and the juices that have been released. Season with chili powder, ketchup, and second part of apple cider vinegar. Keep warm for another 20 to 30 minutes, so that these new flavors have time to soak in.
- 2 | Toast buns.
- 3 | **Reserve 1 cup of pulled pork for Day 2's dinner.** Enjoy the rest in sandwiches, topped with slaw and sour cream (you'll have more slaw than is needed for sandwiches, so have some on the side too).

DAY 2

Pulled Pork Pizza with Pineapple & Jalapeños and Pineapple Romaine Salad

Serves 4 | Prep Time: 30 min | Cook Time: 25 min

Ingredients

- Pizza dough, 1 lb
- Flour, all-purpose, 2 Tbsp
- Cheese, mozzarella, 5 oz, grated
- Green onions, 1 stalk, sliced
- Pineapple, 6 oz, chopped + 2 oz, chopped
- Jalapeño, 1, sliced (remove seeds for less heat)
- Tomato sauce, 1 cup
- Leftover Pulled Pork (from Day 1), 1 cup
- Apple cider vinegar, 2 Tbsp
- Maple syrup, 1 tsp
- Mustard, Dijon, 2 tsp
- Cooking oil, 3 Tbsp
- Lettuce, romaine, 4 oz, sliced or chopped
- Cucumbers, 4 oz, chopped
- Red pepper flakes, for serving

Prep

- 1 | **Pizza dough** Cover in flour and let rest for at least 30 minutes outside of fridge before rolling out. This is tip #1 to good pizza - resting dough gives gluten time to chill out, which makes the dough much more pliable.
- 2 | **Cheese / Green onions / Pineapple / Jalapeño** Prep as directed. (Can be done up to 4 days ahead)

Make

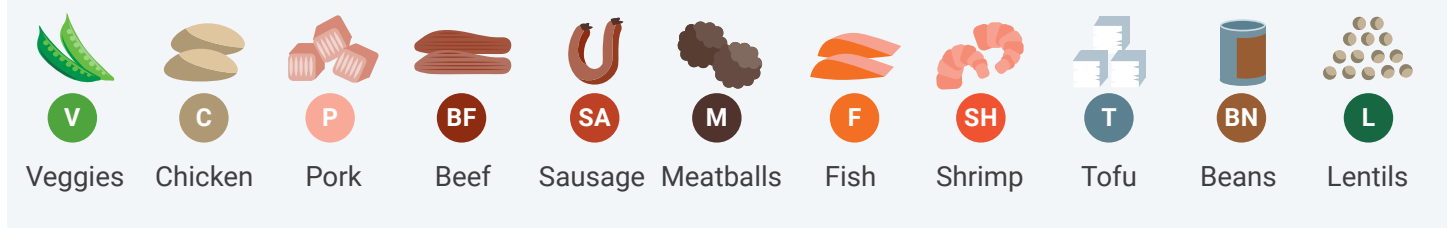
- 1 | Heat oven to 425F degrees and position top rack so it's at the very top.
- 2 | Brush or spray a **sheet pan** with some oil. Using hands, **stretch out pizza dough** to cover sheet pan - it should be pretty easy to do if you let the dough rest. Brush dough with a bit of oil.
- 3 | Bake dough on top rack for 3 minutes without toppings. This solo time in the oven gives the dough time to crisp up; if you put toppings on now, your crust may get soggy.

- 4 | Spread the tomato sauce over dough, cover in cheese, and sprinkle on green onions, leftover pulled pork, 2 oz of chopped pineapple and jalapeños.
- 5 | Bake pizza on the top rack for 8 to 11 minutes, until cheese is bubbly.
- 6 | While pizza is baking, **whisk** together apple cider vinegar, maple syrup, Dijon mustard, and cooking oil. Season to taste with salt and pepper.
- 7 | Chop romaine lettuce and cucumbers.
- 8 | When pizza is ready, toss dressing with pineapple, cucumbers, and romaine. Serve pizza with red pepper flakes and salad on the side!

REPURPOSING LEFTOVERS & LEFTOVER INGREDIENTS

This guide shows you creative ways to get more life out of your leftovers, so that you can **#ReduceFoodWaste** and save more money!

16 New Dishes to Make With Leftover Veggies & Proteins



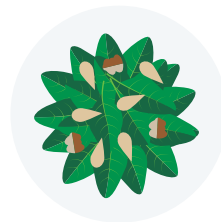
Fried Rice



Eggs + Rice + Soy sauce + Frozen veggies



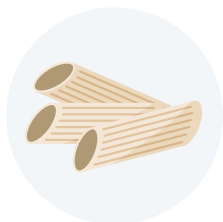
Salad



Salad greens + Nuts/seeds + Vinaigrette



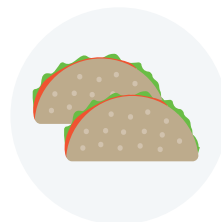
Pasta



Pasta + tomato sauce / good olive oil + pesto



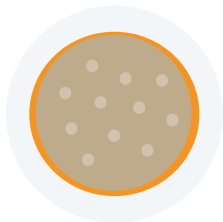
Tacos



Guacamole/salsa + Tortillas



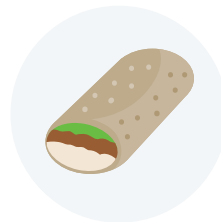
Quesadilla



Cheese + Tortilla



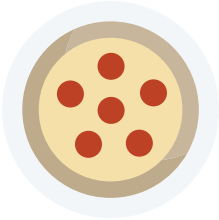
Burrito



Rice/quinoa + Beans + Latin spices + Cheese (opt) + Tortilla



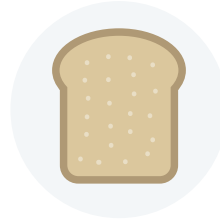
Pizza



Pizza dough + Cheese +
Tomato sauce/hummus



Sandwich



Tomatoes + Lettuce + Bread +
Condiments + Cheese (opt)



Open-Faced Melt



Cheese + Bread



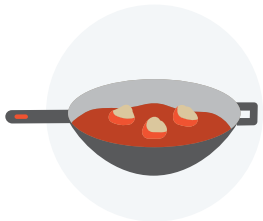
Stir-Fry



Stir-fry sauce +
Fresh/frozen veggies



Curry



Curry paste + Fish sauce + Brown
sugar + Coconut milk + Broth/
stock + Fresh/frozen veggies



Soup



Aromatics + Broth/stock
+ grains/pasta (opt) +
Fresh/frozen veggies



Noodle Soup



Broth/stock + Noodles +
Fresh/frozen veggies



Omelet



Eggs + Cheese



Frittata



Onions +
Cheese + Eggs



Pot-Pie



Flour + Milk + Stock/broth +
Frozen puff pastry +
Fresh/frozen veggies



5 Tasty Things to Do With Leftover Herbs and Fruits



CL

Cilantro



PS

Parsley



GR

Green Onions



BA

Basil



TH

Thyme



RM

Rosemary



FR

Fruit

Herb Sauce



Garlic/shallots/onions +
Olive oil + Lemon or lime
juice + Capers (opt)



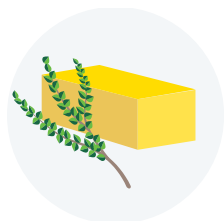
Pesto



Garlic + Nuts + Olive oil +
Parmesan cheese +
Lemon juice



Herb Butter



Butter



Herb Infused Oil



Oil



Smoothies



Yogurt + Milk

