

Don't Toss Those Christmas Leftovers! 8 Ways to Reuse Them



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It's Boxing Day. You look in the fridge and are greeted by trays of leftovers.

What do with all this food?!

While we all may be tempted to let these leftovers go once Christmas is over, with a little creativity you can make these dishes stretch in new and exciting ways. Here are 8 Christmas leftover recipes you can keep up your sleeve for when the festivities end.

All of these dishes are super easy to make, common Christmas feast foods that you have leftover from the previous day. Pick a few you like and bring those leftovers back to life!

1. Green Eggs and Ham



Have a little fun with your food! These naturally-coloured Green Eggs and Ham buns are great for kids and adults alike. All you need is 15 minutes, leftover ham, eggs, spinach, and a little bit of love to bring this dish to life. If you're feeling a bit adventurous, you could even make a [Brekkie Bagel](#) out of this one.

2. Hash Brown Ham and Egg Nests



Christmas ham is the star of the show when it comes to these Hash Brown Ham and Egg Nests. Shredded baked potato makes the perfect base for the egg; with the hash brown developing a nest-like structure as it cooks. Top it off with bits of ham and you have a tray full of bite-sized treats.

3. Ham, Egg & Tomato Calzone



A calzone has never made anyone groan (but it's probably made a few tummies rumble in excitement). This calzone is comfort within a crunchy breaded pocket of bliss. And comfort food is exactly what we need during the holidays.

4. Ham, Cheese and Olive Loaf



Stretch those leftovers a few days longer and make this Ham, Cheese, and Olive Loaf. Each slice is wholesome, and great toasted with butter or any of your favourite preserves. Butter yet, cut a few slices and make this [Egg Bruschetta](#)!

5. [Gluten-Free Fried Black Rice](#)



This tasty Fried Black Rice brings together a bunch of different ingredients in all the right ways. An eclectic fusion of proteins, veggies and more. Who would've thought Christmas dinner could transform into this?!

6. [Kedgeree](#)



Kedgeriee is our go-to dish for those moments when we just don't know what to cook. This dish can be made with practically anything you have available in your kitchen, making it a great recipe for turning leftovers into something new.

7. Ham & Vegetable Slice



The little ones in your family will fall in love with this Ham & Vegetable Slice. Great at lunchtime (or anytime really), this slice combines veggies in all the right ways for the ultimate flavour in every bit. This recipe also pairs well with our [Quick Shakshuka](#).

8. [Leek, Ham & Mushroom Quiche](#)



We love this quiche because it's so easy to make. While our recipe uses Leek, Ham & Mushrooms, feel free to have fun with this one. Use whatever Christmas leftovers you have in the fridge.

Christmas dinner is without a doubt one of our favourite feasts of the year. But we never know what to do with all those leftovers! We hope that these recipes will give you some ideas on how you can repurpose your leftover food.

For more ideas on what you can cook this holiday season, check out our complete list of over 25 different [Christmas Recipes](#). There's something here for breakfast, lunch, dinner, and everything in between!