

Holiday Next Day Nosh

Veggie Strudel

Ingredients:

- 4-5 cups leftover veggies (chop a little if needed) 4-5 cups
- 1 lb. cream or soften in microwave then add 2 whole eggs
- ½ cup shredded parmesan
- Seasoning and herbs to taste
- 2 sheets of puff pastry

Instructions:

- 1. Lay thawed puff pastry sheets on cutting board
- 2. Mix all ingredients from recipe above
- 3. Divided filling into and fill the center of sheet.
- 4. Pinch bottom and ends
- 5. Place strudel on parchment lined sheet tray, egg wash and bake at 350 until golden brown.
- 6. Let cool 5 or so minutes, slice and serve with crisp green salad

Everything Ham Hash

Ingredients:

- 1 cup Leftover ham diced,
- 2 cups leftover veggies chopped
- 3 cups medium diced Idaho or Yukon potatoes
- 1 small onion diced
- 4 tablespoons butter, coconut oil or olive oil

Instructions:

- 1. In large heavy bottom sauté pan heat chosen fat add diced potatoes and cook over medium heat for 3-4 minutes (do not disturb let then get a little golden on bottom)
- 2. Add diced onion & garlic then using a metal spatula and getting underneath the potatoes flip in sections (vs stirring around)
- 3. Season with sea salt & black pepper; continue to cook another 3-4 minutes adding a little more butter if needed

Other Hammy Ideas

- A batch of fried rice with ham and some egg at the end
- Stuffed baked potatoes; ham, broccoli, cheese, sour cream
- Denver scramble, frittata or omelet
- Ham sliders on soft rolls with melted cheddar cheese and grilled onions
- Cuban sandwiches
- Split Pea Soup