

Leftovers Re-Envisioned: Peter Pearson

Okay, I was out running errands this morning and realized that I hadn't eaten yet. I considered going to a local Chinese place for takeout and even allowed my eyes to dance across the golden arches for a moment. But I realized that there was a ton of leftovers and vegetables in my refrigerator that would make for a tasty meal. So, I'm going to share what I did (and it was delicious) so that you might look into your fridge to see what you might create.

Here's what I found:

- **Half of a store bought roasted chicken**
- **A container of cooked pasta (elbows)**
- **A small tomato**
- **An orange pepper**
- **A container with a few olives from the olive bar at our local deli**
- **Some chopped garlic**
- **Some grated cheese (white?)**
- **A small container of leftover gravy**
- **Butter (actually that margarine made from olive oil)**
- **Chopped parsley**
- **Some dried pepper flakes from Chimayo, New Mexico**

Here's what I did:

- I put about three tablespoons of the butter/margarine in a pan to melt (medium to medium high heat) and added about a tablespoon of the chopped garlic to sauté
- I chopped the tomato, olives, and the pepper, adding them to the pan to sauté
- I shredded about a cup of the chicken and added that to the vegetable mixture to warm up
- Then I added about one or two tablespoons of the gravy to juice it up a bit
- After that I added the pasta to the pan, tossed the mix and added about a quarter cup of water, covering the pan for a few minutes to steam the pasta
- Finally I added the parsley, the pepper flakes, and some of the cheese (half a cup?) while tossing the mix so the cheese melted nicely
- It turned out to be a delicious, quick and fun way to prepare a meal

This could be a great way to make an easy meal for unexpected guests or as a substitute for all the bread and milk we eat around here whenever it snows. Whatever the case, I was surprised at what I could make from the leftovers that were going to be tossed out in a day or two.