

Leftovers!

May 6, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



It's the day after Cinco de Mayo, your under quarantine and you have leftovers!! Here is one of my favorite things to eat with just about any leftovers I have in the fridge. Check out my fully loaded burrito bowl using all of my dinner leftovers!

Here's how I build my burrito bowl..

·Use any left over Chicken, fish, beef or just make it all veggies

- 1 can of red kidney beans – strained and rinsed
- 1 can of corn strained and rinsed
- 1 cup of cooked grains. I used brown rice – you can use quinoa, bulgar, farro any grain works
- ½ cup of arugala – use romaine, spinach, lettuce any leafy green works
- Dollop of leftover guacamole
- Top with jalapenos and cilantro
- Cherry tomatoes cut in halves. Use salsas or tomatoes cut into chunks

The beauty about building a burrito bowl is that it's a blank canvass of whatever you have in house! This is the dish you can truly make your own. There is no wrong here, let your inner chef not just be creative with cooking but learning the importance of waist nothing-use everything! For grains please follow directions on package if you are a making a fresh batch. I used leftover grill chicken, sliced and added to my bowl. Here's how I did it...

- ¼ tspn smoked paprika
- ¼ tspn cumin
- ¼ tspn coriander
- ¼ garlic powder
- ¼ tspn cayenne pepper
- ¼ tspn salt

Mix all your spices together, sprinkle liberally over chicken. Grab a grill pan or skillet, turn heat to medium/high. Once nice and hot drizzle a little oil and place chicken in pan a cook for about 6/7 minutes, turn and let cook for another 6/7 minutes. Once chicken is cooked set aside and let sit for 2/3 minutes before you slice into it. Once you have all the components to your bowl, start assembling. If you have shredded cheese or left over sour cream, drizzle it all over the top. Squeeze a lime for added freshness. If you have carrots or peppers, radish, cucumbers or whole avocados give those a slice and spread them around too. Toppings are endless!!

What if you only have chips and salsa left over surely you can eat those and they will be a great snack but let's turn it up a notch! You can easily transform chips and salsa into a classic Huevos Rancheros, take a look!



Here's what I did..

Set your oven to 350, while oven is getting hot grab your chips and lay them on a baking tray or oven safe skillet. Let them get nice and hot for about 10 minutes. While chips are getting hot, go ahead and make your favorite egg.

For this dish I love a sunny side up egg. You can make any style egg you like -over easy, over medium, even a soft boil egg! Once your chips are nice and hot place a few on your plate and go ahead and spoon over salsa and lay your egg of choice right on top! Feel free to dress it up further with hot sauce, sour cream, cheese, jalapenos and or a sprinkle of herbs if you have! Enjoy and remember you can make delicious use with leftovers, be creative and let the kids have fun with these recipes too!