

We both love roasting a whole chicken and it's a weekly staple at home. Carving the bird while it's still warm, the smell that still lingers in the kitchen for hours, it's just the best! Fast forward to the next day and the romance is gone but here are a few great ways to use whatever is leftover (and maybe some other things you have laying around as well!). Leftover rotisserie chicken is an easy substitute here as well.

Cold Noodle Salad with Peanut Sauce:

This recipe is fantastic as is but we wrote it in pencil instead of pen for a reason, you can be as creative with this as you want to be. Try following the recipe once, but we often clear out all the small odds and ends from the vegetable drawer and toss them all in. You can use any herbs you have laying around, and if you don't like spicy foods leave the jalapeno out.

Ingredients

½ cup peanut butter
1 garlic clove microplaned
2 tablespoons fish sauce
1 tablespoon honey
1 lime juiced
½ cup canola oil
½ pound cooked noodles. Soba noodles are awesome for this, but you can use any type
2 cups roasted chicken torn or chopped small-ish
1 small cucumber chopped
½ bell pepper chopped
½ jalapeno (or more) minced
mint/cilantro/scallion/basil - any or all and as much as you want

Instructions

1. Make the peanut sauce. Mix the peanut butter, garlic, fish sauce, honey, lime juice, and canola oil in a bowl. (You can keep the extra for up to a week, it's great as a dipping sauce or stir fry sauce too.)
2. Combine everything in a bowl, season to taste, and serve! You can change up the vegetables to whatever you like to eat or have around. Try it with grated or thinly sliced carrots, sliced broccoli, cabbage, or whatever you can find. Try it with different herbs and see which one you like the best, there's no wrong answer!

Bubble and Squeak:

This is a marvelous way to utilize leftover mashed potatoes and whatever cooked vegetables and chicken survived to the next day. The key is to have equal parts mash and everything else. You just smash it all together into little patties and fry in butter. This is the epitome of a humble dish designed to breathe life into leftovers.

Ingredients

- 2 cups mashed potatoes
- 1 cup leftover chicken, torn or cut into bite sized pieces
- 1 cup leftover vegetables, cut into bite sized pieces
- 2 tablespoons butter

Instructions

1. Mix the mashed potatoes, chicken and vegetables together.
2. Form into patties about 3 inches wide and an inch thick.
3. Heat a wide, shallow pan over medium heat. Add the butter and once it starts to bubble fry the patties. Leave the first side down until the bottom is crisp and golden brown, flip them over, and fry the other side. ‘
4. Serve.