



# FRIDGE FINDS

by CAITLYN DIIMIG

## 3 LEFTOVERS RECIPES FOR THE COLLEGE GUY

That leftover pizza in your fridge—there's nothing quite like chowing down on a piece as you walk out the door (possibly hungover) for your dreaded 8 a.m. class. Although leftovers are always a happy surprise, how many days can you really go eating the same meal over and over? Here are three easy ways to take your favorite meals and transform them into more than just boring standbys.



RECIPE FOR THIS  
AFTER THE JUMP



## YOU HAVE: LEFTOVER PIZZA AND BONELESS CHICKEN WINGS

WHAT TO COOK:  
**BBQ chicken pizza**

Just a heads up, this really only works if you have boneless wings.

First, cut your wings into smaller pieces then place on top of your pizza slices. Add in a little diced onion and pour on the BBQ sauce (just not too much or it will be grossly soggy). Add a little mozzarella cheese on top for extra gooeyness. Then place

in your oven and heat for about 10–15 minutes at 350 degrees Fahrenheit (check on it every once in awhile to make sure the cheese doesn't burn).

**BONUS:**  
No more leftover pizza and wings means you can start buying groceries like an adult. Sometimes.

## YOU HAVE: LEFTOVER STEAK AND BAKED POTATO

WHAT TO COOK:  
**Potato and  
steak burrito**

Take your leftover baked potato and cube into ½-inch pieces. Add a little olive oil to a frying pan and heat on the stovetop on medium heat. When hot add in the cubed taters. Let them fry until crispy. Next add in some sliced bell peppers to the pan. While the veggies are cooking, slice the leftover

steak into thin pieces and heat up in the microwave until hot. Toss the potatoes, peppers and steak onto a tortilla and top with a little shredded cheese and hot sauce. Roll and enjoy.

**BONUS:**  
Add scrambled eggs to the burrito for a hearty breakfast.

## YOU HAVE: LEFTOVER NOODLES AND RED SAUCE

WHAT TO COOK:  
**Minestrone soup**

Take your leftover noodles and red sauce out of its Tupperware box and plop into a large saucepan. Now toss in whatever vegetables you have in your fridge, such as carrots, green beans, black or white beans. Pour in some vegetable stock – enough to cover the ingredients, plus some extra. Heat on medium-low, cover with a lid, and let the pot simmer, stirring occasionally. Serve when the soup reaches your desired temperature (or carrots are tender). If you've

got it, toss on top some crumbled crackers and cheese.

**BONUS:**  
Look at all those vegetables, now your nagging mom (or girlfriend or significant other) can get off your case.



WANT MORE FOOD  
AND DRINKS?  
VISIT  
[www.sirmag.tumblr.com](http://www.sirmag.tumblr.com)

Photograph by JOHN LONSDALE