

/LASTNIGHT/
baby back ribs

takeout turnaround

Transform your restaurant leftovers into a totally new meal.

BY ADEENA SUSSMAN | PHOTOGRAPHY BY NGOC MINH NGO

Sweet Onion Pork Pizza

MAKES 1 PREP 30 MIN BAKE 20 MIN

- 2 tablespoons vegetable oil, plus more for brushing
- 1 red onion, thinly sliced
- Salt and pepper
- One 16-ounce package frozen pizza dough, thawed
- ½ cup barbecue sauce
- ½ cup canned tomato sauce with Italian herbs
- 8 ounces pepper jack cheese, shredded (2 cups)
- 6 to 8 leftover baby back ribs, meat shredded and bones discarded (about 1 cup meat)

- 2 green bell peppers, seeded and cut into thin rings

1. In a large, heavy skillet, heat the oil over medium heat. Add the onion and cook, stirring constantly, until softened and brown, 15 to 20 minutes. Season with salt and pepper and remove from the heat.
2. Invert a large baking sheet and place it on a rack in the lower third of the oven; preheat the oven to 500°. Place a second inverted baking sheet on a work surface and cover with parchment paper. Stretch the pizza dough to fit the parchment, then brush with oil.

3. In a small bowl, combine the barbecue and tomato sauces. Spread the sauce over the dough, leaving a 3/4-inch border. Top with the cheese, shredded meat, bell peppers and caramelized onions.
4. Slide the pizza and parchment paper onto the preheated baking sheet and bake until the crust is golden and the cheese is bubbly, about 20 minutes.

/TONIGHT/

→ bbq pizza





/LASTNIGHT/
fettuccine alfredo

66%
of meals purchased
from restaurants are for
takeout or delivery.

Smoked Salmon and Corn Chowder

SERVES 4 PREP 10 MIN COOK 20 MIN

- 2 tablespoons butter
- 1 small onion, coarsely chopped
- 1 celery stalk, coarsely chopped
- 2½ tablespoons flour
- One 14.5-ounce can chicken broth
- 3 cups whole milk
- 2 cups leftover fettuccine alfredo, cut into 4-inch pieces
- 1 cup frozen corn kernels, thawed
- 2 tablespoons chopped fresh dill, plus more for garnish
- 4 ounces smoked salmon, thinly sliced

Salt

1. In a large saucepan, heat the butter over medium-high heat. Add the onion and celery and cook, stirring often, until softened but not brown, 6 to 7 minutes. Stir in the flour until incorporated, about 30 seconds. Add the chicken broth and cook for 1 minute. Stir in the milk and bring to a boil. Lower the heat, cover the pot and simmer until slightly thickened, about 5 minutes.
2. Add the fettuccine alfredo, corn and chopped dill and simmer until warmed through, about 3 minutes. Add the salmon and cook until opaque, about 2 minutes. Season with salt. Divide the soup among 4 bowls and top with more dill. ▶



/TONIGHT/
creamy
chowder





/LASTNIGHT/
vegetable
fried rice

/TONIGHT/
stuffed
chicken

89%
of restaurant
leftovers are eaten
the next day.

Chinese Five-Spice Chicken

SERVES 4 PREP 15 MIN COOK 1½ HR

- 3 tablespoons vegetable oil
- 1 hot Italian sausage (about 4 ounces), casing removed
- 1 red bell pepper, chopped
- 2 tablespoons chopped ginger
- 2 cups leftover vegetable fried rice
- Salt and pepper
- One 4½-pound chicken
- 2 tablespoons hoisin sauce
- ½ tablespoon Chinese five-spice powder
- 2 tablespoons chopped cilantro (optional)

1. Preheat the oven to 350°. In a wok or heavy skillet, heat 1 tablespoon oil over medium-high heat. Add the sausage and cook, breaking up the meat, until no longer pink, 2 to 3 minutes. Add the bell pepper and ginger and cook, stirring, until the bell pepper is crisp-tender, about 3 minutes. Add the rice, season with salt and pepper and toss to combine. Let cool to room temperature.
2. Season the chicken with salt and pepper, place in a 9-by-13-inch roasting pan and stuff with the rice. Brush the chicken with 1 tablespoon oil and roast for 1 hour.

3. Meanwhile, in a small bowl, combine the hoisin sauce, five-spice powder and the remaining 1 tablespoon oil. Brush the sauce all over the chicken and roast until an instant-read thermometer inserted deep in the stuffing and the thigh registers 155°, about 30 minutes. Let rest for 10 minutes.
4. Scoop out the stuffing and slice the chicken; divide among 4 plates and top with the cilantro, if using. ▶

Chicken Biscuits with Bacon Gravy

SERVES 4 PREP 15 MIN BAKE 15 MIN

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- 2 cups plus 3 tablespoons flour
 - 1½ teaspoons baking powder
 - Salt
 - 1 stick (4 ounces) unsalted butter, cut into small pieces and chilled, plus 2 tablespoons
 - 1 cup chopped leftover fried chicken
 - ¾ cup buttermilk, plus more for brushing
 - 3 slices bacon, chopped
 - 1 cup chicken broth
 - 1 cup whole milk
 - ¼ teaspoon cayenne pepper
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1. Preheat the oven to 450°. In a large bowl, sift 2 cups flour with the baking powder and ½ teaspoon salt. Using your fingertips, blend in the chilled pieces of butter until the mixture resembles coarse meal, then mix in the chicken. Stir in the buttermilk just until incorporated.
2. On a lightly floured surface, knead the dough until just blended, then pat into an 8-inch round. Using a 3-inch cookie cutter, cut out 6 biscuits; combine the scraps and cut out 2 more biscuits.
3. On a baking sheet, arrange the biscuits 2 inches apart and brush lightly with buttermilk. Bake until golden, about 15 minutes.
4. Meanwhile, in a medium skillet, fry the bacon over medium heat until crisp, about 4 minutes. Stir in the remaining 2 tablespoons butter until melted, then whisk in the remaining 3 tablespoons flour until incorporated. Whisk in the chicken broth, milk, ½ teaspoon salt and the cayenne and simmer over medium-low heat until thickened, 3 to 4 minutes. Serve the gravy alongside the chicken biscuits. ▶

— **70%**
of American
diners take home
doggie bags.

/LASTNIGHT/
fried chicken

/TONIGHT/
biscuits



— 23 lbs

of pizza is eaten by the average American each year.

/LASTNIGHT/
deep-dish
pizza

/TONIGHT/
stuffed
mushrooms

Cheesy Stuffed Portobellos

SERVES 4 PREP 10 MIN BAKE 20 MIN

- 2 tablespoons extra-virgin olive oil, plus more for brushing
- 1 onion, chopped
- 6 sun-dried tomatoes packed in oil, thinly sliced
- Two 6-ounce bags fresh baby spinach, coarsely chopped
- 2 slices leftover deep-dish cheese pizza, cut into bite-size pieces
- 8 ounces shredded mozzarella cheese (2 cups)
- ½ cup chicken broth
- ¼ cup chopped fresh basil, plus more for garnish
- Salt and pepper
- 4 large portobello mushroom caps

1. Preheat the oven to 350°. In a large, heavy skillet, heat the olive oil over medium heat. Add the onion and cook, stirring, until softened, about 6 minutes. Add the sun-dried tomatoes and spinach and cook until the spinach wilts, about 2 minutes. Add the pizza, half of the cheese, the chicken broth and basil and cook until the cheese melts, about 2 minutes. Season the stuffing with salt and pepper and remove from the heat.
2. Using a spoon, scrape the gills from the inside of each mushroom cap and discard. Brush the top of each mushroom cap with olive oil and place upside down on a baking sheet.
3. Divide the stuffing among the mushroom caps; sprinkle with the remaining cheese. Bake until the cheese is bubbly, 20 minutes. Top with more chopped basil. ■

