



Is your fridge stuffed full of leftovers? Use these recipe ideas to transform them into new meals.

Recipes using your roast lamb leftovers

While we're big fans of making roast lamb leftovers into sandwiches the next day, they can actually be stretched even further by transforming them into entirely new meals. Replace your regular meat with your leftover lamb in these recipes for flavour and variety on a budget.

Lamb quiche

The great thing about a quiche is that it can essentially be made with whatever you have handy. Line your base with pastry, whisk together 4 eggs, 1 ½ cups milk and 3 tablespoons of melted butter. Mix through ½ cup self-raising flour and you're ready to add your fillings. Along with your lamb you could include any leftover vegetables you have on hand or create your own flavours. The only limit is your imagination!

Roast lamb leftovers ragu

A good ragu should be slow cooked for hours to get that tender meat that falls apart. When using your roast lamb leftovers, this part has already been done for you – making this a fast and delicious meal. Cook up your classic Italian pasta base by frying off diced carrot, celery, garlic and onion in olive oil. Add your chopped lamb leftovers and pour over passata. For a richer flavour add 1 cup of lamb stock and season with salt and pepper before simmering for about 15 minutes while the sauce thickens. Cook your pasta in that time and you'll have a delicious dinner in under half an hour.

Leftover lamb and vegetable pie

Pie lovers will say that pastry makes everything better, but you could also transform your leftovers into a shepherd's pie if you don't have pastry on hand. To make your filling, fry onion and garlic until glassy and fragrant. Add a tin of crushed tomatoes, your chopped lamb and diced vegetables, such as carrots, green beans and celery. Add half a cup of water and bring to the boil to help the sauce thicken and develop rich flavours. Add to your baking dish and cover with pastry or mashed potato. Baked until golden on the top and put a smile on every family member's face.

Middle Eastern Lamb Pizzas

You can tweak our delicious Middle Eastern Lamb Pizzas recipe to get the same flavours using your roast lamb leftovers. Simply finely chop your lamb leftovers to prepare. Then add the remaining ingredients to a food processor to make a fine paste and stir through the lamb to coat in the

flavours. Assemble as usual.