

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Leftover Mish Mash

Adapted from Chile Pepper Cooking, November, 2008

Holiday leftovers got you down? What to do with all those veggies! Here's your answer. This stuff is so good you'll make leftovers just to have it...

*1 cup cooked Brussels sprouts
1 cup roasted potatoes
1 cup cooked carrots or parsnips
1 sweet yellow onion, chopped
1 Serrano pepper, seeded, minced
½ tsp Kashmiri or red chile powder*

*½ tsp red or Madras curry powder
1 tsp paprika
½ tsp turmeric powder
salt and pepper, to taste
1 egg, beaten
2-3 Tbsp olive light oil*

Heat oven to 400° F. Place ingredients (excluding egg and olive oil) into a large food processor. Pulse to combine, but leave plenty of texture. Stir in the egg, but don't process after the egg goes into the mixture!

Heat oil over medium heat in a large, oven-proof pan or Dutch oven until it just shimmers. Pour mixture into the pan and cook for 4-5 minutes, with plenty of stirring. Transfer pan to oven and bake, uncovered, for 20 minutes or so. Remove from oven, let stand a few minutes, then cut into wedges and serve.

Yield: Four to six servings

Preparation time: 5 minutes, from leftovers

Cooking time: 30 minutes

