PLANTA

Plantsgiving Leftovers

DINNER TODAY. BRUNCH TOMORROW

ROASTED VEGETABLE FRITTATA

WHAT YOU'LL NEED

1 block (14–16 oz) firm tofu, drained
¼ cup unsweetened plant-based milk (Soy or Oat)
3 tbsp chickpea flour
2 tbsp nutritional yeast
½ tsp garlic powder
½ tsp onion powder
½ tsp salt
¼ tsp black pepper
1 ½ cups chopped leftover **ROASTED BABY CARROTS** and **CHARRED BRUSSELS SPROUTS**
Leftover **CARROT TOP PESTO** finish

HOW TO MAKE IT

1. Preheat oven to 350°F.
2. Blend tofu, plant-based milk, chickpea flour, nutritional yeast and seasonings until thick and smooth.
3. Fold in chopped vegetables and spread into a lightly greased baking dish or seasoned 9–10-inch cast-iron skillet.
4. Bake for 30–35 minutes, until set and lightly golden.
5. Let rest for 10–15 minutes before slicing. Finish with Carrot Top Pesto.

Chef's Tip:
Chickpea flour helps bind the frittata without eggs, while nutritional yeast adds a savory, cheesy flavor.



Chef's Tip:
For extra-crispy results, use panko breadcrumbs. Make sure the mac & cheese is thoroughly chilled before shaping so the balls hold together.

TRUFFLE MAC & CHEESE BALLS

WHAT YOU'LL NEED

2 cups chilled leftover **TRUFFLE MAC & CHEESE**
¼ cup all-purpose flour (or gluten-free all-purpose flour)
¼ cup unsweetened plant-based milk
¾ cup panko breadcrumbs (or gluten-free breadcrumbs)
½ tsp garlic powder
¼ tsp smoked paprika
Olive oil spray
Leftover **PORCINI GRAVY**, for dipping

HOW TO MAKE IT

1. Shape chilled Truffle Mac & Cheese into golf ball-sized balls (approximately 2 tablespoons each). If too soft, freeze for 15–20 minutes to firm up.
2. Set up three bowls: one with flour seasoned with garlic powder and smoked paprika, one with plant-based milk, and one with breadcrumbs.
3. Roll each ball in flour, dip in plant milk, then coat evenly in breadcrumbs.
4. Lightly spray with olive oil and air fry at 450°F for approximately 8 minutes, until golden, crispy and heated through. Serve with warm Porcini Gravy.

CARROT HUMMUS TOAST



WHAT YOU'LL NEED

1 cup leftover **ROASTED BABY CARROTS**
1 can (15 oz) chickpeas, drained and rinsed
2 tbsp tahini
2 tbsp fresh lemon juice
1 garlic clove
2 tbsp olive oil
¼ tsp ground cumin
½ tsp salt, or to taste
2–4 tbsp cold water, as needed
4 slices toasted sourdough (or gluten-free bread)
Leftover **CHARRED BRUSSELS SPROUTS** leaves
Pickled shallots and leftover fresh herbs, for garnish

Chef's Tip:

For an extra-creamy hummus, blend for an additional 1–2 minutes. Lightly crisp the leftover Brussels sprout leaves in a skillet before adding them to your toast for a little crunch.

HOW TO MAKE IT

1. In a food processor or blender, combine Roasted Baby Carrots, chickpeas, tahini, lemon juice, garlic, olive oil, cumin and salt. Blend until smooth and creamy, adding cold water one tablespoon at a time until you reach your desired consistency.
2. Taste and adjust seasoning as needed.
3. Spread generously over toasted sourdough and top with leftover Charred Brussels Sprouts leaves, pickled shallots and fresh herbs.

ROASTED CARROT SOUP

WHAT YOU'LL NEED

2 cups leftover **ROASTED BABY CARROTS**
1½ cups vegetable stock
½ cup unsweetened coconut milk or oat cream
½ tsp ground ginger
¼ tsp ground cumin
Salt and black pepper, for taste
Leftover **CARROT TOP PESTO**, if available
Leftover **CORNBREAD**, for serving

HOW TO MAKE IT

1. In a blender, combine Roasted Baby Carrots, vegetable stock, ginger and cumin until smooth.
2. Transfer to a saucepan, stir in coconut milk or oat cream and gently simmer over medium-low heat for 8–10 minutes, stirring occasionally until heated through. Add more stock if you prefer a thinner consistency, and season with salt and black pepper to taste.
3. Finish with a swirl of Carrot Top Pesto, if available, and serve with warm, toasted Cornbread on the side.

Chef's Tip:

For an extra-velvety soup, blend for an additional minute and pass through a fine mesh strainer. Toast the leftover cornbread in a skillet with a little olive oil until golden and crisp around the edges.

WELLINGTON LATKES

WHAT YOU'LL NEED

1 cup finely chopped leftover **BUTTERNUT WELLINGTON** filling
2 medium russet potatoes, peeled and grated
¼ cup all-purpose flour (or gluten-free all-purpose flour)
2 tbsp chickpea flour
3 tbsp water
½ small yellow onion, grated
½ tsp garlic powder
½ tsp salt
¼ tsp black pepper
2–3 tbsp olive oil, for frying
Leftover **PORCINI GRAVY**, for serving

HOW TO MAKE IT

1. Grate potatoes and onion, then squeeze out as much excess moisture as possible using a clean kitchen towel.
2. In a large bowl, combine grated potatoes, onion, finely chopped Butternut Wellington filling, all-purpose flour, chickpea flour, water and seasonings.
3. Mix until the ingredients hold together.
4. Shape into small patties, approximately ¼ cup each.
5. Heat olive oil in a skillet over medium heat and cook for 3–4 minutes per side, until golden brown and crispy.
6. Transfer to a paper towel-lined plate and serve warm with leftover Porcini gravy.

Chef's Tip:

The secret to crispy latkes is removing as much moisture as possible from the grated potatoes before mixing. Avoid overcrowding the skillet so each latke develops a golden, crispy crust.



Chef's Tip:

Turn these into protein pancakes by adding a scoop of your favorite vanilla plant-based protein powder to the batter. Add a splash of extra plant milk as needed to keep the pancakes light and fluffy.

PUMPKIN CHEESECAKE PANCAKES

WHAT YOU'LL NEED

½ cup leftover **NY PUMPKIN CHEESECAKE**
1 cup all-purpose flour (or gluten-free all-purpose flour)
1 tbsp baking powder
1 tbsp maple syrup
¾ cup unsweetened plant-based milk, plus more as needed
1 tsp vanilla extract
½ tsp ground cinnamon
¼ tsp ground nutmeg
1 tbsp neutral oil, plus more for cooking
Extra leftover NY Pumpkin Cheesecake, for topping

HOW TO MAKE IT

1. In a bowl, whisk together flour, baking powder, cinnamon and nutmeg. In a separate bowl, mix plant-based milk, maple syrup, vanilla and oil.
2. Combine the wet and dry ingredients, then gently fold in crumbled leftover NY Pumpkin Cheesecake.
3. Add a splash of plant-based milk if the batter is too thick.
4. Heat a lightly greased nonstick skillet over medium-low heat and pour approximately ¼ cup batter per pancake.
5. Cook for 2–3 minutes per side, until golden and cooked through.
6. Serve warm with a little extra NY Pumpkin Cheesecake crumbled on top.

These recipes are just a starting point! Have a favorite of your own? Use it and swap in your PLANTSGIVING leftovers wherever they fit. Your leftovers, your rules.