



Leftovers Made Easy

Repurpose & Reuse
Simple Leftover Recipes



#EatLikeADIVA

WELCOME MESSAGE

Welcome to “*Leftovers Made Easy*”, our digital cookbook for *World Food Day 2024!* We love serving you tasty dishes at DIVA and we know you enjoy dining with us. But we also want to help you reduce food waste at home as 60% of food wastage is generated from our homes.

This cookbook features practical, easy-to-make recipes that transforms leftover food into brand new dishes. We wanted to show how simple actions can contribute in reducing wastage by taking a few simple staple ingredients to make new dishes all together.

The DIVA community came together and gave in recipes that they already use at home. These are simple homestyle recipes that can be made for breakfast, lunch or dinner. Our aim is simple - repurpose food instead of wasting it.

We hope you find our recipes helpful and enjoy cooking them!

HOW TO USE THIS COOKBOOK?

Here is a small guide of how to get the most out of it.

- Recipes are sorted by leftover ingredient type. Find a section that fits your needs.
- Pick a recipe and adapt it based on what's in your pantry. If it calls for spinach but you have kale, that's fine! The goal is to use what you have.
- We'd love to see how you use Leftovers Made Easy! Get cooking and share your dishes on social media with #EatLikeADIVA.

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BIRYANI STUFFED PARATHA

Using Leftover Biryani



Ingredients

- Leftover veg biryani (mashed)
- Whole wheat flour
- Olive/mustard oil
- Salt
- Water
- Curd/Yogurt
- Ghee/Butter



Recipe by:
Kapil Anand

Directions

- 1 **Mix Dough:** Combine mashed biryani rice, flour, salt, and oil in a bowl. Add water slowly to make a soft dough. Let it rest for 10 minutes.
- 2 **Make Dough Balls:** Divide the dough into small parts.
- 3 **Roll Parathas:** Roll each part into a round paratha (6-7 inches wide).
- 4 **Cook Parathas:** Heat a pan, and cook each paratha, adding ghee/butter, until golden brown.
- 5 **Serve:** Enjoy with curd.

FRIED RICE

Using Leftover Rice



Ingredients

- Leftover Rice
- Chopped Onion
- Diced Carrot
- Frozen or Fresh Peas
- Eggs - optional
- Soy sauce or tamari
- Salt & pepper
- Oil

Directions

- 1 Heat oil in a pan. Sauté onions until translucent, then add carrots and peas. Cook until tender.
- 2 Push the vegetables to the side and scramble the eggs in the pan.
- 3 Add the leftover rice and mix well with vegetables and eggs.
- 4 Season with soy sauce, salt, and pepper. Cook for a few more minutes until everything is heated through.
- 5 Tip: For Non-Veg add leftover chicken or shrimp, and for Veg add tofu or paneer.



Recipe by:
Vardaan Khosla

DOSA

Using Leftover Rice



Ingredients

- Leftover rice
- Yoghurt
- Water
- Salt
- Baking soda

Directions

- 1 In a blender, add leftover rice, yoghurt, water, salt, and baking soda. Blend until you have a smooth batter. Add more water if it's too thick.
- 2 Heat a non-stick pan or tawa on medium heat and pour the batter, forming a thin layer.
- 3 Cook until the edges lift and the bottom is golden brown.
- 4 Flip and cook for an additional minute if desired.
- 5 Serve hot with chutney of your choice.



Recipe by:
Sunil Dhuria

KHEER

Using Leftover Rice



Ingredients

- Leftover plain rice
- Milk
- Sugar to taste
- Mixed dry fruits (such as almonds, cashews, and raisins)
- Cardamom powder (optional)



Recipe by:
Sonam Padhan

Directions

- 1 In a saucepan, bring 2 cups of milk to a boil over medium heat. Add the leftover plain rice to the saucepan.
- 2 Stir in 2-3 tablespoons of sugar and mix well.
- 3 Reduce the heat and let it simmer for 10-15 minutes, stirring occasionally, until it thickens slightly.
- 4 Mix in the dry fruits and a pinch of cardamom powder (if using). Cook for another 2-3 minutes.
- 5 Remove from heat and let it cool slightly. Serve warm or chilled.

KHATTE CHAWAL

Using Leftover Rice



Ingredients

- Leftover plain rice
- Oil for cooking
- Mustard seeds
- Curry Leaves
- Lemon juice
- Salt to taste

Directions

- 1 Heat the oil. Once the oil is hot, add the mustard seeds and let them crackle
- 2 Add the curry leaves and sauté for about 30 seconds until they are fragrant.
- 3 Add the cooked rice and stir so that it mixes with the mustard seeds and curry leaves. Fry for about 3-5 minutes, stirring occasionally.
- 4 Squeeze the lemon juice over the rice and mix well. Add salt to taste.
- 5 Remove from heat and serve hot.



Recipe by:
Dimple Chaudhary

VADAS

Using Leftover Rice



Ingredients

- Leftover plain rice
- Asafoetida (Hing)
- Salt to taste
- Cumin seeds, coriander & red chilli powder
- Yoghurt
- Sugar
- Gram flour (besan)
- Baking powder
- Water



Recipe by:
Sangeeta Batra

Directions

- 1 In a bowl, mix the leftover rice, asafoetida, cumin seeds, coriander powder, yoghurt, sugar, salt, red chilli powder, gram flour, and baking powder.
- 2 Add a little water and mix well to form a thick paste.
- 3 Wet your hands, take some mixture, and shape it into a vada.
- 4 Fry the vada until golden and crispy. Serve hot with chutney or ketchup!

BROCCOLI BIRYANI

Using Leftover Rice and Broccoli



Ingredients

- Leftover rice & broccoli
- Chopped onion, tomato, green chili, ginger & garlic
- Whole spices: cumin, cloves, cardamom, cinnamon, bay leaf
- Powdered spices: turmeric, red chili, coriander, garam masala
- Ghee/oil, salt, coriander



Recipe by:
Vikas Gaud

Directions

- 1 Heat oil, fry cumin, cloves, cardamom, cinnamon, and bay leaf.
- 2 Add chopped onions and ginger-garlic paste, sauté until golden.
- 3 Add turmeric, red chili, coriander powder, garam masala, tomato, and broccoli (fresh or leftover). Cook until soft.
- 4 Add leftover rice, gently mix, and cook for 5 minutes.
- 5 Sprinkle fresh coriander and serve.

STIR-FRIED IDLI

Using Leftover Idli



Ingredients

- Leftover idlis
- Mixed vegetables (like carrots, capsicum, onion)
- Chilli sauce
- Vinegar
- Salt to taste
- Oil for cooking

Directions

- 1 Cut leftover idlis into bite-sized pieces.
- 2 Heat oil in a pan and fry the idli pieces until golden and crispy. Remove and set aside.
- 3 In the same pan, add chopped vegetables and sauté for 3-4 minutes.
- 4 Mix in chilli sauce, vinegar, and salt. Cook for 2 minutes.
- 5 Toss the fried idlis into the vegetable mixture and stir well.



Recipe by:
Nikita Batra

KOSHARY

Using Leftover Rice & Lentils



Ingredients

- Leftover rice & lentils
- Vermicelli
- Onion, chopped
- Fried onions
- Bay leaf, cumin-coriander powder
- Green chili, chopped
- Salt to taste
- Water



Recipe by:
Naveen Baloni

Directions

- 1 In a pan, heat oil and add the bay leaf for 1 minute.
- 2 Add chopped onion and sauté until golden brown.
- 3 Stir in vermicelli and cook until golden. Pour in 2 cups of water and bring to a boil.
- 4 Add leftover lentils and rice, and season with cumin, coriander, and salt. Stir well.
- 5 Cover and simmer for 5-7 minutes until water is absorbed.
- 6 Garnish with fried onions and enjoy!

RICE & POTATO TIKKIS

Using Leftover Rice and Potato



Ingredients

- Leftover rice
- Boiled potato (mashed)
- Breadcrumbs
- Finely chopped onion
- Green chillies
- Ginger-garlic paste
- Spices - cumin, coriander, red chilli, Salt
- Fresh coriander leaves
- Oil

Directions

- 1 In a bowl, mix the leftover rice, mashed potato, breadcrumbs, onion, green chillies, ginger-garlic paste, and all spices.
- 2 Add coriander leaves. Shape the mixture into small patties or tikkis.
- 3 Heat oil in a pan and shallow fry the tikkis on medium heat until they are golden and crispy on both sides.
- 4 Serve tikkis with chutney or use patties for burgers.



Recipe by:
Ekta Pant

SANDWICH

Using Leftover Aloo Tamatar Sabji



Ingredients

- Leftover Aloo Tamatar Sabji (or any dry sabji)
- Bread slices
- Butter

Directions

- 1 Mash the leftover Aloo Tamatar Sabji in a bowl.
- 2 Spread butter on one side of a bread slice.
- 3 Add the mashed sabji onto the bread.
- 4 Cover with another buttered slice of bread.
- 5 Grill the sandwich until it's golden and crispy.
- 6 Cut into triangles and serve with tomato ketchup or chutney.



Recipe by:
Tejal Anand

VEGETABLE SOUP

Using Leftover Vegetables



Ingredients

- Leftover cooked vegetables
- Vegetable broth (optional)
- Chopped onion
- Minced garlic
- Diced tomatoes (optional)
- Salt, pepper, and herbs
- Olive oil



Recipe by:
Ankur Sood

Directions

- 1 Heat olive oil in a large pot and sauté onions and garlic until soft.
- 2 Add the leftover vegetables, broth, and diced tomatoes (if using). Bring to a boil and let the flavours meld.
- 3 Blend the soup with an immersion blender for a smooth texture, or leave it chunky if you prefer.
- 4 Season with salt, pepper, and herbs of your choice.
- 5 Tip: Serve with crusty bread or croutons for a hearty meal.

QUESADILLAS

Using Leftover Roti & Leftover Dry Sabzi



Ingredients

- Leftover roti
- Leftover dry sabzi
- Chutney (your choice)
- Cheese slice

Directions

- 1 Slit the roti from one side to create four segments.
- 2 Add dry sabzi to the first segment, chutney to the second, and the cheese slice to the third.
- 3 Fold each segment over one at a time to form a quesadilla.
- 4 Heat in a pan until the cheese melts and the roti is crispy.
- 5 Serve hot and enjoy your tasty leftover roti quesadillas!



Recipe by:
Amit Singh

FRITTATA

Using Leftover Cooked Vegetables



Ingredients

- Leftover cooked vegetables
- Chopped onion, herbs (e.g., parsley, basil)
- 4 eggs, finely beaten
- ¼ cup milk
- ½ tbsp flour
- Salt and pepper to taste
- Grated cheese (any type)
- Butter for greasing



Recipe by:
Ritu Dalmia

Directions

- 1 Preheat oven to 180°C (350°F) and grease a non-stick baking tin.
- 2 In a bowl, mix leftover cooked vegetables, chopped onion, herbs, beaten eggs, milk, flour, salt, pepper, and grated cheese.
- 3 Pour the mixture into the greased tin. Bake for about 20 minutes until set and golden on top.
- 4 Slice and serve warm.
- 5 This can also be made with leftover pasta.

KULCHA SANDWICH

Using Leftover Vegetables



Ingredients

- Leftover mashed veggies
- Kulcha
- Butter (for toasting)
- Sauce (mayo, spicy sauce, or your choice)

Directions

- 1 Slit the kulcha in half to make two parts.
- 2 Spread the leftover mashed veggies on one half of a kulcha.
- 3 Add a layer of your favorite sauce (mayo or spicy sauce) on top.
- 4 Place the other half of the kulcha on top.
- 5 Heat a skillet over medium heat and add butter. Toast the sandwich on both sides until golden and crispy.



Recipe by:
Saroj Singh

PUY LENTIL BOWL

Using Leftover Dry Sabji



Ingredients

- Black dal or Malka dal
- Leftover dry sabji (Gajar Matar/Aloo Jeera)
- Onion, chopped & Garlic, minced
- Olive oil
- Salt & pepper to taste
- Fresh greens leaves
- Vegetable broth
- White wine (optional)



Recipe by:
Nakul Chandra

Directions

- 1 Soak black dal for 45 minutes, then drain.
- 2 In a pan, heat olive oil and sauté onion and garlic until translucent.
- 3 Add lentils and cook for 5 minutes. Add white wine and cook until evaporated. (If using)
- 4 Gradually add vegetable broth until lentils are tender.
- 5 Season to taste, then mix in leftover dry sabji. Stir in greens (rocket or spinach, cover, and let wilt.

Enjoy warm or cold!

OKRA SANDWICH

Using Leftover Okra



Ingredients

- Leftover okra
- Onion
- Tomato
- Cucumber
- Ranch, Caesar, or mayonnaise
- Lemon juice
- Salt & pepper
- Bread of your choice
- Butter



Recipe by:
Abhilash Tripathy

Directions

- 1 Fry the leftover okra until crispy.
- 2 Slice the onion, tomato, and cucumber.
- 3 Optional: Air-fry or microwave onion for extra crisp.
- 4 Mix the veggies with ranch (or other dressing), lemon juice, salt, and pepper.
- 5 Toast bread and spread it with butter.
- 6 Add the dressed veggies to the bread, then crush and sprinkle the crispy okra on top.

BREAD PAKORA

Using Leftover Dry Sabzi



Ingredients

- Leftover dry sabzi
- Bread
- Besan
- Red chili powder
- Turmeric powder
- Salt
- Water (for the batter)
- Oil

Directions

- 1 Mix besan, red chili powder, turmeric, salt, and water. Make a thick, smooth batter.
- 2 Place leftover sabzi between two slices of bread and press gently to make a sandwich.
- 3 Dip the stuffed bread into the besan batter, coating it evenly.
- 4 Heat oil in a pan. Fry the coated bread until golden and crispy on both sides.
- 5 Enjoy hot and crispy bread pakoras with chutney!



Recipe by:
Anusha Mittal

CHAAT STYLE ALOO

Using Leftover Potatoes



Ingredients

- Leftover boiled potatoes
- Black salt and rock salt
- Jeera, Hing & red chilli powder
- Chopped green chilli & coriander leaves
- Tamarind pulp or amchur powder
- Sugar (optional)
- Water



Recipe by:
Simran Agrawal

Directions

- 1 In a bowl, add chopped leftover boiled potatoes.
- 2 Sprinkle black salt, rock salt, jeera powder, red chili powder, and a pinch of hing. Add chopped green chili and a little sugar to taste.
- 3 Mix in tamarind pulp or lemon juice, or amchur powder.
- 4 Add water as needed to adjust consistency.
- 5 Finish with chopped green coriander. Mix well and enjoy!

SPICY LETTUCE PICKLE

Using Leftover Lettuce



Ingredients

- Leftover lettuce
- Water
- Vinegar (white, apple cider, or rice)
- Sugar
- Salt
- Chili flakes
- Garlic & ginger, minced
- Green onions (optional)



Recipe by:
Saqlain Shaikh

Directions

- 1 Soak leftover lettuce in a bowl with water and salt for 30 minutes to soften. Rinse and drain well.
- 2 In a saucepan, boil vinegar, sugar, chili flakes, garlic, and ginger. Simmer for 5 minutes.
- 3 Pack the lettuce into a clean jar and pour the hot pickling liquid over it.
- 4 Seal and refrigerate for at least 2 hours or overnight. Enjoy!
- 5 Optional: Add sliced cucumbers, carrots, or bell peppers for extra flavour!

TOMATO SOUP

Using Leftover Tomato Paste



Ingredients

- Leftover tomato paste
- Water
- Beetroot & Carrot (optional), chopped
- Onion, chopped
- Garlic, minced
- Salt and pepper
- Olive oil or butter
- Herbs (basil/ thyme)



Recipe by:
Naman Mittal

Directions

- 1 Heat oil/butter in a pot, sauté onion, garlic, beetroot, and carrot for 5 minutes.
- 2 Stir in the tomato paste and cook for 2 minutes.
- 3 Pour in 4 cups of water, stir, and bring to a boil.
- 4 Add salt, pepper, and herbs. Simmer until veggies are tender.
- 5 Blend for a smooth texture (optional), then serve hot!

POTATO PANCAKE

Using Leftover Potatoes



Ingredients

- Leftover mashed or grated potatoes (about 2 cups)
- Onion, grated
- 2 eggs
- 1/4 cup all-purpose flour
- Garlic powder, Salt & pepper to taste
- Oil for cooking



Recipe by:
Aditya Kundan

Directions

- 1 In a large bowl, combine grated potatoes, onion, eggs, flour, salt, and pepper. Mix well.
- 2 Squeeze out excess moisture using a cloth or paper towel.
- 3 Heat the oil and drop spoonful of the potato mixture. Flatten it slightly and fry for 4-5 minutes per side until golden and crispy.
- 4 Remove pancakes and drain on paper towels.
- 5 Serve hot and enjoy your crispy potato pancakes!

RAJMA SANDWICH

Using Leftover Rajma



Ingredients

- Leftover rajma
- Bread
- Butter
- Spicy seasoning (Optional)
- Cheese slice (Optional)

Directions

- 1 Dry leftover rajma on a frying pan.
- 2 Toast the bread slices and spread butter on each.
- 3 Place the dried rajma on one slice of toasted bread.
- 4 Sprinkle spicy seasoning on top of the rajma.
- 5 Add a cheese slice (Optional).
- 6 Cover with the second slice to make a sandwich.



Recipe by:
Shivam Sachdev

RAJMA GALOUTI KEBAB

Using Leftover Rajma



Ingredients

- Leftover rajma
- Crumbled paneer
- Garam masala, amchur, red chilli powder, salt
- Chopped ginger, garlic, green chilli, coriander
- Roasted besan
- Butter & Ghee
- Chaat masala



Recipe by:
Seema Agrawal

Directions

- 1 In a bowl, mix mashed rajma, crumbled paneer, garam masala, amchur, salt, and red chilli powder.
- 2 Add chopped ginger, garlic, green chilli, coriander leaves and some butter for softness.
- 3 Sprinkle roasted besan for binding and mix everything well. Shape the mixture into kebabs.
- 4 Heat a pan with ghee, cook the kebabs until golden on both sides. Sprinkle chaat masala on top.
- 5 Optional: Serve with small crispy rotis made from leftover rotis!

RAJMA-STUFFED PARATHA

Using Leftover Rajma



Ingredients

- Leftover dried rajma
- Whole wheat flour (atta)
- Water (for dough)
- Salt
- Spices - cumin, garam masala, chilli powder
- Ghee or oil

Directions

- 1 Mix whole wheat flour with a pinch of salt. Add water gradually and knead into a soft dough.
- 2 Mash the dried rajma slightly and mix with cumin, garam masala, or chilli powder for extra flavour.
- 3 Divide the dough into small balls and roll each into a small circle.
- 4 Add Rajma and roll it into a flat parantha.
- 5 Heat a pan and cook the paratha on both sides with a little ghee or oil until golden brown.



Recipe by:
Chunanti Ekka

DAL KACHORI

Using Leftover Dal



Ingredients

- All-purpose flour
- Water (as needed)
- 1 cup leftover cooked dal
- Cumin seeds, red chilli powder, garam masala, amchur powder
- Leftover cooked dal
- Salt to taste
- Oil or ghee



Recipe by:
Vaishali Jain

Directions

- 1 Mix flour, salt, and oil. Add water to form a soft dough. Let it rest for 20-30 minutes.
- 2 Prepare Filling: Mash leftover dal and mix in spices and coriander.
- 3 Shape Kachoris: Roll dough into balls. Flatten it, add filling, seal, and roll it again.
- 4 Heat oil and fry kachoris until golden brown.
- 5 Drain and serve hot with chutney or yogurt.

DAL PITHI

Using Leftover Dal



Ingredients

- Wheat flour
- Salt
- Water
- Ghee
- Leftover dal
- Fresh coriander

Directions

- 1 Mix flour, salt, and water to form a soft dough. Knead in ghee and let it rest for 10 minutes.
- 2 Roll out dough, cut into circles, wet edges, and pinch to form dumplings.
- 3 Heat leftover dal in a pan, and add water to thin it out.
- 4 Add dumplings to dal, cover, and cook for 10 minutes until boiled.
- 5 Garnish with fresh coriander and enjoy!



Recipe by:
Sushma Sinha

DAL KA PARATHA

Using Leftover Dal



Ingredients

- Leftover dal
- Whole wheat flour
- Chopped onion, coriander, green chilies (optional)
- Cumin seeds
- Salt to taste
- Oil/ghee

Directions

- 1 In a bowl, mix the leftover dal, flour, onions, coriander, green chilies, cumin seeds, and salt.
- 2 Knead into a soft dough. Add water if needed.
- 3 Divide dough into balls. Roll each ball into a round, flat paratha.
- 4 Heat a tawa or pan. Place the rolled-out paratha on it. Cook for 1-2 minutes on each side until golden brown spots appear.
- 5 Serve hot with yogurt, pickle, or chutney.



Recipe by:
Ankush Rohatgi

KOFTA CURRY

Using Leftover Pyaz ke Pakore



Ingredients

- Leftover pyaz pakore
- Oil
- Onion, chopped
- Tomato, pureed
- Ginger-garlic paste & salt
- Spices: Turmeric, red chilli, coriander, garam masala
- Fresh coriander leaves
- Water



Recipe by:
Karishma Satyawadi

Directions

- 1 Heat oil in a pan, add chopped onion and cook until golden. Add ginger-garlic paste and sauté.
- 2 Stir in pureed tomato and cook for 5 minutes until oil separates.
- 3 Mix in turmeric, red chilli, coriander powder, and salt. Cook for 2-3 minutes. Pour in water and simmer for 5-10 minutes.
- 4 Add leftover pyaz pakore and let it soak for 5 minutes.
- 5 Sprinkle garam masala, stir, and cook for another minute. Garnish with coriander leaves and enjoy with rice or roti!

CHICKEN ROLLS

Using Leftover Chicken Curry



Ingredients

- Leftover chicken curry
- Roti or tortillas
- Sliced onion
- Fresh cilantro (optional)
- Sliced cucumber or lettuce - for crunch
- Yoghurt or any sauce (optional)



Recipe by:
Lipi Sachdev

Directions

- 1 Reheat the leftover chicken curry in a pan until warm and dry.
- 2 Shred the chicken if needed, to make it easier to fill the rolls.
- 3 Prepare the rotis by warming them up in a pan or microwave.
- 4 Place some chicken curry in the centre of each roti. Top with sliced onion, cucumber, and cilantro.
- 5 Optional: Add a spoonful of yoghurt or your favourite sauce.
- 6 Roll up the roti, fold in the sides, and enjoy!

STIR-FRIED MEAT

Using Leftover Chicken or Mutton



Ingredients

- Leftover meat (chicken or Mutton), sliced thin
- Bell pepper
- Carrot
- Onion
- Soy sauce
- Hoisin sauce
- Grated ginger & garlic
- Oil



Recipe by:
Surendar Buswala

Directions

- 1 Heat oil in a wok or large pan over high heat.
- 2 Sauté garlic and ginger.
- 3 Add the vegetables and stir-fry for 3-4 minutes until tender.
- 4 Toss in the leftover meat and stir-fry until heated through.
- 5 Add soy sauce and hoisin sauce. Cook for another minute. Serve over rice or noodles.
- 6 Tip: You can also throw in leftover rice for a one-pan meal.

CRUMBS

Using Leftover Roti



Ingredients

- Leftover Rotis

Directions

- 1 Leave your day-old rotis uncovered for a few hours to dry out completely. The drier they are, the better.
- 2 Break the rotis into small pieces and grind them in a blender until you get a fine, breadcrumb-like texture.
- 3 Transfer the crumbs into an airtight container and store for later use.
- 4 Use these roti crumbs in place of breadcrumbs when frying cutlets, coating food, or adding crunch!



Recipe by:
Anita Mittal

KADAK ROTIS WITH VEGGIES

Using Leftover Rotis and Mixed Vegetables



Ingredients

- Leftover rotis
- Leftover mixed vegetables
- Turmeric powder
- Red chilli
- Kalonji
- Methi dana
- Mustard seeds, fennel seeds, cumin seeds
- Salt
- Oil



Recipe by:
Devi Das

Directions

- 1 For Kadak Rotis:
Heat a tawa (griddle) on medium flame.
- 2 Place each roti on the tawa and cook until slightly charred and crisp on both sides.
- 3 For the Veggie Mash:
Heat oil in a pan.
- 4 Add mustard seeds, cumin, methi dana, fennel, and kalonji. Let them splutter. Add chilli and turmeric.
- 5 Mix in the mashed vegetables and salt to taste, and cook for a few minutes.

ROTI CHIPS

Using Leftover Roti



Ingredients

- Leftover roti or naan
- Oil
- Chaat masala
- Salt
- Lemon juice

Directions

- 1 Cut leftover roti or naan into triangles.
- 2 Heat oil in a deep fryer or large pot.
- 3 Fry triangles until golden brown and crispy.
- 4 Drain on paper towels.
- 5 Toss with chaat masala, salt, and lemon juice.



Recipe by:
Nikitha Bhargav

ROTI UPMA

Using Leftover Roti



Ingredients

- Leftover rotis
- Onion
- Tomato
- Mustard seeds
- Curry leaves
- Oil for cooking
- Salt to taste

Directions

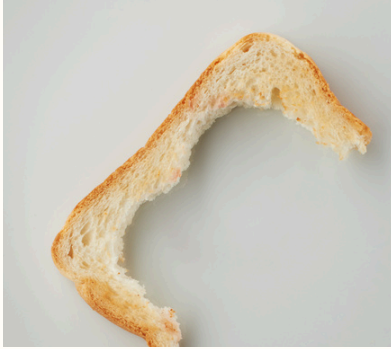
- 1 Heat oil in a pan and add mustard seeds. Let them splutter.
- 2 Add chopped onions and sauté until translucent. Add chopped tomatoes, curry leaves, and salt. Cook until tomatoes soften.
- 3 Put the rotis in a mixie and blitz for fine pieces,
- 4 Add the broken roti pieces to the pan. Stir and toast for 8-10 minutes.
- 5 Taste and adjust salt if needed. Serve hot!



Recipe by:
Avantika Singh

CINNAMON TOAST PINWHEELS

Using Leftover Bread Corners



Ingredients

- Leftover bread corners (crusts)
- Butter (melted)
- Sugar
- Cinnamon
- Egg
- Milk
- Syrup or honey (optional)



Recipe by:
Pranjal Agrawal

Directions

- 1 Flatten bread corners and brush with butter.
- 2 In a small bowl, mix the cinnamon and sugar. Sprinkle on the buttered side of the bread.
- 3 Roll the bread crusts into pinwheels.
- 4 In another bowl, whisk the egg and milk together. Dip each rolled bread pinwheel in the egg mixture.
- 5 Heat a pan on medium heat, and cook the pinwheels for 2-3 minutes on each side until golden brown.
- 6 Drizzle with syrup or honey if you like and enjoy!

BREAD PUDDING

Using Leftover Bread



Ingredients

- Leftover bread cubed
- Milk
- Eggs
- Sugar
- Vanilla Extract
- Raisins (optional)
- Cinnamon

Directions

- 1 Preheat the oven to 350°F (175°C). Grease a baking dish.
- 2 In a large bowl, whisk the eggs, milk, sugar, vanilla, and cinnamon together.
- 3 Add the bread cubes and raisins, mixing until the bread is soaked.
- 4 Pour the mixture into the prepared baking dish and bake for 40-45 minutes or until the top is golden brown and set.
- 5 Tip: Serve warm with a drizzle of honey or maple syrup.



Recipe by:
Taniksha S Buswala

BREAD HALWA

Using Leftover Bread



Ingredients

- Leftover bread
- Ghee
- Sugar
- Water
- Cardamom, crushed
- Mixed nuts (almonds, cashews) for garnish

Directions

- 1 Churn the leftover bread in the blender until it's powdered.
- 2 Heat ghee in a skillet and roast the powdered bread on medium heat until golden brown.
- 3 Add water and sugar, stirring until the sugar dissolves and the halwa thickens.
- 4 Add crushed cardamom and mix well. Top with nuts and serve warm.



Recipe by:
Anshuman Vyas

CONCLUSION

Happy cooking, and may your leftovers always inspire your next lipsmacking dish!

THANK YOU!

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