**Dinner in a Pinch – Reusing & Repurposing**

**From Mel’s Kitchen Café (www.melskitchencafe.com)**

***\*\*Note:*** *To access the recipes, hold down the CTRL key while clicking on the recipe title and a browser should open with the recipe.*

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| --- | --- | --- | --- | --- | --- | --- |
| **SUNDAY** | **MONDAY** | **TUESDAY** | **WEDNESDAY** | **THURSDAY** | **FRIDAY** | **SATURDAY** |
|  |  |  |  |  |  |  |
| [Slow Cooker Turkey With No-Fuss Gravy](http://www.melskitchencafe.com/2013/11/slow-cooker-turkey-with-no-fuss-gravy-simple-thanksgiving-solution.html)*(Shred and save the leftover turkey for Tuesday)*[Roasted Garlic and Parmesan Mashed Potatoes](http://www.melskitchencafe.com/2010/04/roasted-garlic-and-parmesan-mashed-potatoes.html)*Dessert:*[Easiest Brownies in the World](http://www.melskitchencafe.com/2008/09/easiest-brownies-in-the-world.html)*(Double and freeze half for Friday’s Dessert)* | [Chicken Enchilada Pasta](http://www.melskitchencafe.com/2009/10/chicken-enchilada-pasta.html)Made With[Simple Shredded Chicken](http://www.melskitchencafe.com/2012/10/how-to-simple-shredded-chicken-and-another-recipe-collage.html)*(Triple and freeze portions for Friday and Saturday)*Fresh Fruit/Vegetables | [BBQ Turkey Quesadillas](http://www.melskitchencafe.com/2010/11/bbq-turkey-quesadillas.html)Steamed Veggie and/or Green Salad | Leftover Night!*(Or grilled cheese night or breakfast-for-dinner night…you get the idea!)* | [Bourbon Chicken](http://www.melskitchencafe.com/2008/12/bourbon-chicken.html)With Brown Rice *(Save 1 cup rice for tomorrow)*Fresh Fruit/Vegetables | [Oven](file:///C%3A%5CUsers%5CAndersons%5CDesktop%5CStuff%20for%20Mel%27s%20Site%5CMenus%5CClassic%20Tomato%20Soup%20%28and%20Tuna%20Melts%21%29) Baked Chimichangas*(Made With Premade Rice and Shredded Chicken)* Fresh Fruit/VegetablesDessert: [Mint Brownie and Oreo Hot Fudge Trifle with Minty Cream Cheese Whipped Cream](http://www.melskitchencafe.com/2013/12/mint-brownie-and-oreo-hot-fudge-trifle-with-minty-cream-cheese-whipped-cream.html)*(Made With Premade Frozen Brownies)* | [Chicken Pillows With Creamy Parmesan Sauce](http://www.melskitchencafe.com/2011/07/chicken-pillows-with-creamy-parmesan-sauce.html)*(Made With Premade Shredded Chicken)*and [Buttery Cornmeal Crescent Roll Dough](http://www.melskitchencafe.com/2011/04/buttery-cornmeal-crescent-rolls.html)*(Double the rolls and after baking freeze half for a future meal)*Steamed Veggie and/or Green Salad |

**Breakfast Ideas:** For more breakfast ideas click [HERE](http://www.melskitchencafe.com/recipe-index/breakfast)

[Oatmeal Pancake Mix](http://www.melskitchencafe.com/2009/09/oatmeal-pancake-mix.html)

[Overnight Maple & Brown Sugar Oatmeal](http://www.melskitchencafe.com/2012/03/overnight-maple-brown-sugar-oatmeal.html)

[Make-Ahead Sausage and Egg Breakfast Bake](http://www.melskitchencafe.com/2012/07/make-ahead-sausage-and-egg-breakfast-bake.html)

[Baked Blueberry Pecan French Toast](http://www.melskitchencafe.com/2009/07/baked-blueberry-pecan-french-toast.html)

[Pumpkin Cinnamon Pull-Apart Bread with Vanilla Glaze](http://www.melskitchencafe.com/2012/11/pumpkin-cinnamon-pull-apart-bread-with-vanilla-glaze.html)

[Refrigerator Bran Muffins](http://www.melskitchencafe.com/2010/09/healthy-and-delicious-refrigerator-bran-muffins.html)

[Healthy Banana Bran Muffins](http://www.melskitchencafe.com/2012/06/healthy-banana-oat-bran-muffins.html)

[Granola](http://www.melskitchencafe.com/2009/10/coconut-and-cashew-granola.html) over [Yogurt](http://www.melskitchencafe.com/2013/01/diy-homemade-yogurt.html)

[Buttermilk Waffles](http://www.melskitchencafe.com/2008/02/classic-buttermilk-waffles-with-cheese.html) (made with all whole wheat flour)

[Baked Oatmeal](http://www.melskitchencafe.com/2009/07/baked-oatmeal.html)

Scrambled Eggs and Toast

French Toast (made with homemade bread)

**Vegetables/Produce:**

**Meat/Cheese:**

**Milk/Dairy/Eggs:**

**Baking/Spices:**

**Breads/Buns:**

**Canned Goods:**

**Jarred Goods:**

**Dry Goods (pasta, crackers, etc.)**

**Frozen:**