



10 Things to Do With Leftover Beef

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10 Things to Do With Leftover Beef

Beef isn't as notorious a leftover as poultry because it usually comes in smaller portions. But sometimes that pot roast turns out to be more than the family can eat in one meal, or you end up cooking up too many steaks or burgers for your block party. But don't worry – there are plenty of tasty ways to use up leftover beef. Here are ten ideas.


1. Beef Stroganoff

Beef stroganoff is a delicious dish that looks fancy but is actually pretty simple to make. You can use just about any kind of beef in it – hamburger, steak and roast beef all work nicely. Prep is easy since the beef is already cooked. Serve the stroganoff over rice or noodles, and add a baked potato or vegetable medley for a complete meal.

Here's a stroganoff recipe that might do the trick:

Beef Stroganoff

Print 

102  | Posted by [Elise Bauer](#) on January 28, 2007



According to the [Wikipedia](#), Beef Stroganoff was invented by a chef working for a Russian general, Count Pavel Stroganov, in the 1890s. It became popular in the U.S. in the 1950s from servicemen returning from Europe and China after WWII. Beef Stroganoff is basically tender strips of beef and mushrooms cooked in a sour

http://www.simplyrecipes.com/recipes/beef_stroganoff/

2. Tacos

It's easy to make tacos out of leftover beef. This recipe makes it even easier by doing the cooking in the microwave – just crumble up leftover hamburgers and omit the step for cooking the beef since that's already been done. You can also use the same seasonings on steak strips or shredded beef. If you don't have all of the seasonings called for in the recipe, use whatever you have, adding a little at a time until it's just right.



Microwave Tacos
★★★★★ Read Reviews (13)
READY IN **20** mins

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"This is my mom's recipe for tacos. I really enjoy the way she seasons her meat. Her seasonings are way better than those store bought packs." — Zan

Next Recipe
Beef Tacos
★★★★

Here is the recipe: <http://allrecipes.com/recipe/microwave-tacos/>

3. Beef Stew

In the winter, there's nothing like a big, steaming bowl of beef stew to warm the body and soul. It's quicker to make than you might think – since the beef is already cooked, you can have it ready in about an hour with this recipe. Just add some crackers or biscuits, and you have a complete, hearty meal that the whole family will love.



Recipe Ratings & Reviews (13) Photos (5)

★★★★★ Rate it! | Read 13 Reviews

Total Time: 1 hrs 15 mins
Prep Time: 15 mins
Cook Time: 1 hrs

Sandylee's Note:
"It only takes about an hour to change leftover roast beef or leftover steak into a new dish. This recipe is from Kalyn's Kitchen blog: ..."
[More](#)

Here's a handy recipe: <http://www.food.com/recipe/leftover-roast-beef-stew-184963>

4. Beef Barbecue Sandwiches

Here's a super-easy way to use leftover pot roast. It doesn't even require any additional cooking. However, if you prefer, you can throw the ingredients into the crock pot for a couple of hours to help the flavors blend before refrigerating, or to heat if you plan to use it right away. Serve with potato chips or French fries and coleslaw.

Recipe Ratings & Reviews (3) Photos (6)



Photo by Lori Mama

1/6 Photos of Leftover Roast Beef Bar-B-Que Sandwich Filling

[Add Your Photo](#)

★★★★★ [Rate it!](#) | [Read 3 Reviews](#)

Total Time: **25 mins**
Prep Time: 15 mins
Cook Time: 10 mins

mydesigirl's Note:
“ This is usually what I do with leftover roast beef since we can never seem to finish eating a whole one. Amounts are just a guesstimation ...
[More](#)”

Find the recipe here: <http://www.food.com/recipe/leftover-roast-beef-bar-b-que-sandwich-filling-183356>

5. Stuffed Tomatoes

This recipe works well with any kind of leftover meat, or even with leftover vegetables. With beef, it makes a wonderful side dish or even a light meal on its own. Experiment with different seasonings and types of cheese to create a unique and memorable dish.

Get some ideas with a leftover idea recipe here: <http://www.food.com/recipe/leftovers-stuffed-tomatoes-11356>



6. Chili

Although most chili recipes require extended cooking times, there's no law that says you have to spend all day slaving over a hot stove to get it right. This recipe at <http://www.food.com/recipe/quick-homemade-chili-con-carne-with-beans-10203> is quick even if you have to cook the beef, and you can have it done in no time if you crumble up leftover hamburger or cube steak. Just cook the garlic and onion a bit before adding the ground beef. When the chili is done, top it with sour cream and/or shredded cheese and serve with crackers.

Recipe Ratings & Reviews (19) Photos (1)



Photo by Elli S.

★ ★ ★ ★ ★ [Rate it](#) | [Read 19 Reviews](#)

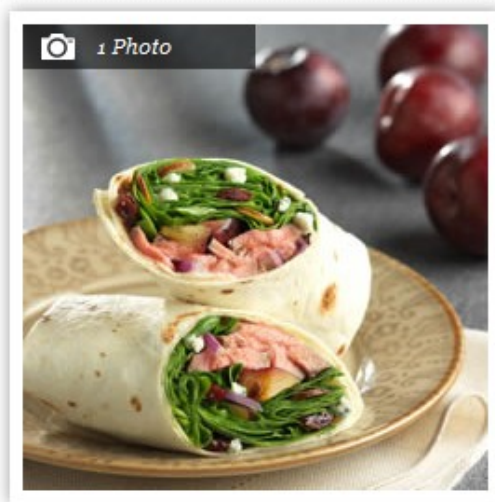
● **Total Time:** **55 mins**
Prep Time: 10 mins
Cook Time: 45 mins

***~Christine~*'s Note:**
“ Nothing better than homemade! Why just open a can when it can be this easy to make it yourself. ”

7. Steak Wraps

These are a nice alternative to steak sandwiches, and they can be served hot or cold. You can use this delicious recipe or simply slice up leftover steak, place on a tortilla and add some shredded lettuce, diced tomato, your choice of dressing or sauce and any variety of shredded cheese you have on hand. Pack them in the kids' lunches for a change of pace or wrap them up and take them with you when you're on the go.

Here's a handy recipe on Food.com:



Grilled Steak Wraps

READY IN
20 mins



★★★★★ [Read Reviews \(2\)](#)

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[Facebook Like](#) 7

[Twitter Tweet](#) 0

[Google +1](#) 0

"Heat up the grill and make these quick, tasty steak and spinach wraps today!" — Dole

Next Recipe



GO

[Blackened Steak Salad with Berry Vinaigrette](#)

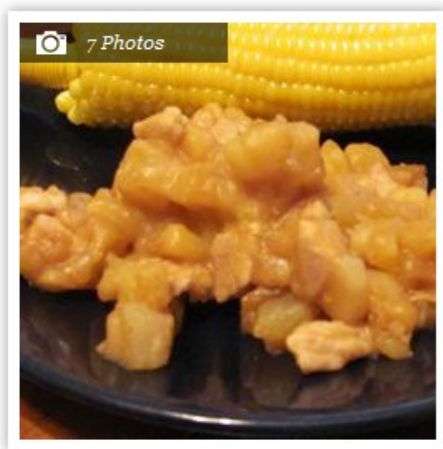
★★★★★

<http://allrecipes.com/recipe/grilled-steak-wraps/>

8. Beef Hash

Beef hash can be made in a number of ways. This simple recipe calls for ground beef, onion, potatoes and beef bouillon. To use leftover meat, just chop or crumble and add it after the onions have cooked a bit. You could also add a variety of other ingredients, such as mushrooms, greens, peppers or cheese. Serve with biscuits or rolls.

Try this recipe: <http://allrecipes.com/recipe/hamburger-hash/>



Hamburger Hash

READY IN
45 mins

★★★★★ [Read Reviews \(171\)](#)

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"Quick, inexpensive one dish meal. Note: Leftover roast beef may be substituted for the ground beef." — RHONDA_M

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[One Skillet Corned Beef Hash](#)

★★★★★


9. Shepherd's Pie

Traditional shepherd's pie is an English dish made with mutton, but in the United States it's more often made with beef.

This recipe from Simply Recipes http://simplyrecipes.com/recipes/easy_shepherds_pie calls for ground round, for which you can substitute finely chopped or ground steak if that's what you have on hand. It also makes good use of leftover mashed potatoes and vegetables if you have them. This is another great one-dish meal.

Easy Shepherd's Pie

Print 

182  | Posted by [Elise Bauer](#) on April 6, 2006



Shepherd's Pie is originally an English dish, traditionally made with lamb or mutton. Americans typically make Shepherd's Pie with beef, I think mostly because we are much more of a beef-eating culture than a lamb-eating one. The English (and Australians and New Zealanders) call the beef dish a "cottage pie". Naming

10. Quesadillas

Cheese quesadillas are popular as appetizers, but add meat and they make a wonderful main dish. Steak is the best choice for this recipe here <http://www.food.com/recipe/spicy-steak-quesadilla-319144>, but other types of beef should work as well. Add more peppers to turn up the heat, or serve with sour cream to cool it down. Add some refried beans if you like as well.



There's no need to give perfectly good leftover beef to the dog when you can give it new life with these recipes. Fido may not be happy, but the family will love the variety and your wallet will enjoy the savings.

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