

*Press Release*

*For Immediate distribution*

**Transform Christmas Leftovers into Boxing Day Delights with Wonderbag**

Christmas brings joy, family, and feasts—but also a surplus of delicious leftovers. This Boxing Day, instead of letting your festive favourites go to waste, Wonderbag invites you to embrace creative and sustainable ways to reinvent your holiday spread. With recipes that save time, energy, and effort, you can transform turkey, vegetables, and even desserts into new culinary delights, all while reducing waste and conserving resources.

For those unfamiliar with the Wonderbag, it is a simple non-electric slow cooker that uses age-old heat retention technology to cook meals without additional energy. After bringing your pot of food to a boil, place it inside the Wonderbag with the lid closed, and it will continue cooking gently for up to 8 hours, saving energy and enhancing flavour. It’s the perfect guest for Boxing Day, letting you enjoy the day while your leftovers transform into warm, hearty meals.

This recipe is one recommended by the Wonderbag team this festive season…

**One-Pot Boxing Day Turkey with Root Vegetables**

A standout Boxing Day dish, this One-Pot dish uses up your leftover turkeys and root vegetables. A recipe that is effortless to prepare as the Wonderbag takes care of the rest.

**Ingredients:**

* Leftover cooked turkey (shredded or sliced)
* Roasted root vegetables (carrots, parsnips, or potatoes)
* 2 cups gravy or stock
* A handful of fresh herbs (parsley or thyme)
* Salt and pepper to taste

**Method:**

1. In a large pot, layer the root vegetables at the bottom and arrange the turkey on top.
2. Pour the gravy or stock over the ingredients, ensuring they’re well coated.
3. Sprinkle with fresh herbs, salt, and pepper.
4. Bring the pot to a gentle boil on the stove.
5. Once boiling, transfer the pot with its lid to the Wonderbag and close securely. Let it cook in the Wonderbag for 1 – 2 hours.
6. Serve straight from the pot with crusty bread or a fresh side salad.
7. This method not only saves you time in the kitchen but also uses significantly less energy compared to traditional cooking methods—aligning with Wonderbag’s mission of sustainable living.

**More Boxing Day Inspiration with Wonderbag**

Some other tips for delightful leftover recipes perfect for Wonderbag cooking include:

***Festive Veggie Frittata***: Combine leftover roasted vegetables with eggs, herbs, and a dash of cream. Preheat in a pot on the stove, transfer to your Wonderbag, and enjoy a fluffy, flavourful frittata after a few hours.

***Turkey and Lentil Curry***: Add shredded turkey, cooked lentils, coconut milk, and curry spices to a pot. After a quick boil, place the pot in your Wonderbag to let the flavors meld into a rich, aromatic curry.

***Boxing Day Stew***: A comforting stew made with any combination of leftover meats, vegetables, and stuffing, simmered slowly in your Wonderbag for a hearty family meal.

Don’t forget dessert! Your Wonderbag is perfect for repurposing leftover Christmas pudding or mince pies…

***Pudding Bread and Butter Pudding***: Layer slices of pudding with custard in a heat-safe dish. Preheat and transfer to your Wonderbag to finish cooking, resulting in a luscious, indulgent dessert.

**Cooking with Purpose**

“Every time you cook with a Wonderbag, you’re not just creating delicious meals but also contributing to a larger mission. The Wonderbag’s energy-saving design reduces carbon emissions, cuts down on electricity or gas use, and supports sustainable cooking worldwide. It’s an essential tool for anyone who loves food but wants to cook smarter and greener”, explains Sarah Collins, Founder and CEO of Wonderbag.

This Boxing Day, Wonderbag invites you to savour the holiday spirit by reimagining your Christmas leftovers in creative, waste-free ways. Join us in celebrating not just food, but sustainability and community.

For more information about Wonderbag or to order yours today, visit <https://www.wonderbagworld.com/>.

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**Notes to Editor:**

**About Wonderbag:**

The Wonderbag is a revolutionary, non-electric, heat-retention cooker that allows food that has been brought to a boil by conventional methods to continue cooking for up to 8 hours without using an additional energy source.

Not only is the Wonderbag a revolution in the kitchen, but it is also a recipe for social change. Wonderbag's carbon projects are recognized as the only scalable heat-retention cooking products that address both environmental and humanitarian issues. Wonderbag is one of the fastest-growing registered carbon projects in Africa and is changing the model of aid as we know it.

Wonderbag was founded in South Africa in 2008 by local entrepreneur and social activist, Sarah Collins, and the product was born out of a practical desire to continue cooking during a bout of Eskom load shedding. Since opening its doors, the company has grown exponentially, and this local product has crossed over borders into various overseas markets.

For more information or visuals, please contact

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