Time for You

It's getting dark earlier, so a 24-hour day somehow feels shorter. Here, we help you rescue almost an hour so you can use it for what you really want—more sleep! BY ILISA COHEN

minutes saved...
Pantry Raid
Skip that stop at the grocery sto

Skip that stop at the grocery store. Instead, use what's on hand—pantry staples and fridge leftovers—to whip up dinner. Got a jar of chopped roasted red peppers? Then you've got the makings of a meal, according to Cat Cora, author of Cooking from the Hip. Boil water for pasta, then heat 1 tablespoon olive oil in a large skillet. Add 1 (16-ounce) jar chopped roasted red peppers and 1 (8-ounce) can chopped tomatoes and cook 1 minute. Add 1½ cups canned chicken stock, bring to a simmer and cook 3 minutes. Remove the skillet from the stove and let it sit 5 minutes. While it cools, cook 1 pound pasta and drain. When the tomato mixture is cool, whirl it in a blender until smooth. Pour it into the skillet; set over low heat. Pour pasta into a serving bowl, ladle on the sauce and ta-da! Dinner is served.

minutes saved... Au Revoir, Office

Kiss your cubicle goodbye ahead of schedule with time management tips from Laura Stack, author of Leave the Office Earlier. Divide your day into mini deadlines. Work on the most time-consuming tasks when you're least likely to get interrupted, and give yourself a goal time to finish each to-do. End email tag. Check your messages just twice a day to avoid constant interruptions. Limit distractions. Everyone does a little Web surfing or online shopping during the day. Concentrate on work for 90 minutes, and then give yourself a strict 15-minute break to reenergize instead of going to gossip blogs in the middle of a productive period.

minutes saved... Manicure to Go

Tired of wasting time watching paint dry? Save a trip to the nail salon with a DIY manicure. OPI Nic's Sticks Paint & Go Nail Lacquer is an easy pump-and-polish pen that nixes messy spills (\$7, opi.com). Pop it in your purse, then use it on the go for an easy way to make yourself perfectly pretty in a pinch.