



Bubble and Squeak

A British classic, Adapted from thekitchn.com



Ingredients:

- 1-2 Tablespoons oil
- 1/2 medium onion, diced
- 1/2-1 cup shredded, cooked cabbage
- 1/2 cup grated carrots

- 2 cups leftover mashed potatoes
- Salt and pepper to taste

Note: Almost any leftover vegetable is delicious in this recipe! Experiment to discover your favorites!

Directions:

1. Heat onion and oil in skillet over medium heat, until onion is softened, about 5 minutes.
2. Turn heat up to medium-high and add vegetables, season with salt and pepper and cook for another five minutes.
3. Add mashed potatoes and stir, until all is well combined. Press down into skillet and fry for 5-10 minutes, until bottom is lightly browned. Slide onto plate and flip back into pan to cook the other side. Cook for another 5-7 minutes. Add a little oil around the edge of the pan while cooking if the mixture looks like it's drying out.
4. Cut into wedges to serve. Top with fried egg, if desired.



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