



The
Fire Fighters
Charity



Leftover potatoes: Bubble and Squeak

SERVES 4 - 6

INGREDIENTS

1 tbsp olive oil

1 onion, finely chopped

600g leftover potatoes,
cabbage, sprouts,
parsnips or any other
Xmas veg

DIRECTIONS

Heat the oil in large frying pan on medium-high heat.

Add the onion and cook until softened.

Add the sprouts and cabbage and cook until softened/caramelised.

Meanwhile, mash the remaining veg with the leftover potatoes and add to the pan. Season with pepper.

Press mixture down into pan until edges start to crust, then flip and cook the other side. Serve once both sides have crusted slightly.