



Bubble & squeak potato cakes



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Preparation 15 mins | Cooking 12 minutes | Makes 8

- 1/3 cup olive oil
- 2 green onions (shallots), finely sliced
- 2 cups finely shredded Chinese cabbage
- 1 medium carrot, grated
- 2 cups cold mashed potatoes*
- 1 egg, lightly beaten
- 1/4 tsp ground nutmeg
- 1 tbs plain flour
- 2 tbs butter

**Use leftover mashed potatoes or make using about 600g peeled King Edward, Desiree or Spunta potatoes. Do not add milk or butter to the mashed potatoes.*

STEP 1 Heat 2 tbs oil in a medium frying pan over medium-high heat. Add green onions, cabbage and carrot and cook, stirring often, for 5 minutes or until very tender. Set aside to cool for 10 minutes.

STEP 2 Place mashed potatoes in a bowl. Add cabbage mixture, egg, nutmeg and season with salt and pepper to taste. Mix until well combined. Form mixture into 8 patties. Dust patties lightly in flour.

STEP 3 Wipe out the frying pan with paper towel. Add remaining 2 tbs oil and butter and heat over medium heat. Cook patties for 2-3 minutes on each side until golden. Drain on paper towel and serve.

Good for you... **NEW POTATOES**

A reliable source of vitamin C, a vitamin that is necessary for the normal structure and function of blood vessels throughout the body. Provide dietary fibre in the skin and the flesh.

