



Bubble and squeak

By Mrs Tombs (Deputy Catering Manager)

- 500g of mashed potato.
- 300g of any leftover veg you have.
- 40g unsalted butter.
- 4 rashers of chopped bacon (optional).
- Glug of olive oil.
- 2 cloves of garlic minced.
- Any herbs you have, sage and thyme are my favourites but.
- Salt and pepper to taste.

Method

1. Chop up your leftover veg so it's all roughly the same size and mix it into your mashed potatoes. Add a generous amount of salt and pepper to taste and your herbs and give it a good mix.
2. In a heavy bottomed non-stick frying pan add your butter and glug of oil along with your chopped bacon if using minced garlic, once the bacon is cooked remove it from the pan trying to keep as much of the butter and oil in the pan as possible. Add your garlic and bacon to your potato mix and mix again until well combined.
3. I like to make my potato mixture into 'cakes' or 'patties' by taking a good handful of the mixture and rolling it into a ball before pressing it onto a hard surface to make a

burger shape but you can just add a spoonful into the frying pan when it's ready. If you find the mix is sticking to the surface give it a light dusting with flour.

4. Reheat your oil and butter mixture over a medium heat and add your potato mix, you should hear the bubble and squeak noise that the dish gets its name from. The key is to leave it for about 4-5 minutes, you want the bottom to slightly char. After about 5 minutes you want to flip the mixture over to 'char' the other side. You want to make sure it's piping hot all the way through.
5. To serve I add a poached egg, Bubble and Squeak is currently on our menu in the Greens Kitchen with a poached egg and it's proven to be really popular!