

RECIPE 1 – CLASSIC BUBBLE AND SQUEEK

Ingredients:

- 1 tbsp butter/spread/oil
- 4 rashers of streaky bacon
- 1 onion, finely chopped
- 1 garlic clove, chopped
- 15 – 20 sliced brussels sprouts, or boiled cabbage chopped finely.
- 400g of cold leftover mashed potato (or mash cold boiled potatoes)



Melt the butter/oil in a pan and allow it to get hot, then add the bacon. As it begins to brown, add the onion and garlic. Add the sprouts or cabbage and let it colour slightly. All this will take about 5 mins.

Next, add the potato. Work everything together in the pan and push it down so that the mixture covers the base of the pan. Allow the mixture to catch slightly on the base of the pan before turning it over and doing the same again. Cut into wedges and serve.

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