

Bubble and Squeak Cakes – serves 2



Ingredients

- 1 bunch spring onions, sliced
- butter, for frying
- 200g potatoes, peeled, cooked and roughly mashed
- 100g savoy cabbage, winter greens or Brussels sprouts, shredded and cooked
- a small bunch coriander, chopped
- 2 tomatoes, diced
- 1 tbsp olive oil
- 1 tbsp red wine vinegar
- 2, poached eggs, to serve

Method

- **STEP 1** - Cook half the spring onions in a knob of butter, then mix with the potato mash, cabbage (or other greens) and half the coriander. Season well. Form the mixture into four small cakes using your hands.
- **STEP 2** - To make the salsa, mix the rest of the coriander and spring onions with the tomatoes, olive oil and vinegar.
- **STEP 3** - Fry the cakes in a little more butter for 5 minutes on each side over a medium heat until golden and crisp. Serve two cakes per person, topped with a poached egg and some of the salsa.

