



Bubble & Squeak Patties With Fried Egg

Ideal for a lazy Boxing Day brekkie with family

Serves: 4

Prepare: 5 Minutes

Cook: 10 Minutes

Difficulty: medium

Ingredients

- 500g cooked potato, mashed
- 100g cooked carrot, roughly mashed
- 100g cooked swede, rough mashed
- 50g cooked cabbage, shredded
- 150g [cooked gammon](#), finely diced
- 15g fresh parsley, finely chopped
- sea salt & cracked black pepper
- oil, for frying
- 4 eggs
- rocket, to serve

Method

1. Place the potatoes, carrots, swede, cabbage and gammon all in a bowl. Sprinkle in the parsley and season generously before mixing all the ingredients together until thoroughly combined
2. Divide the potato mixture into 8 equal-sized balls and gently press down to form patties approximately 6-7cm in diameter.
3. Warm a little oil in a large frying pan until hot before adding half the patties, pressing down using a spatula to ensure the surface of the patties are touching the pan. Cook for 2-3 minutes over a medium heat until crisp before carefully flipping and cooking on the second side for a further 2 -3 minutes.
4. Transfer the patties onto a lined baking tray and place in a warm oven whilst you repeat with the second batch.
5. Once all the patties are cooked and keeping warm in the oven, add a little more oil to the pan, turn up the heat and fry the eggs.
6. To serve, place 2 patties per plate and top with a fried egg. Serve alongside a small green salad and season the egg with a little salt and pepper.