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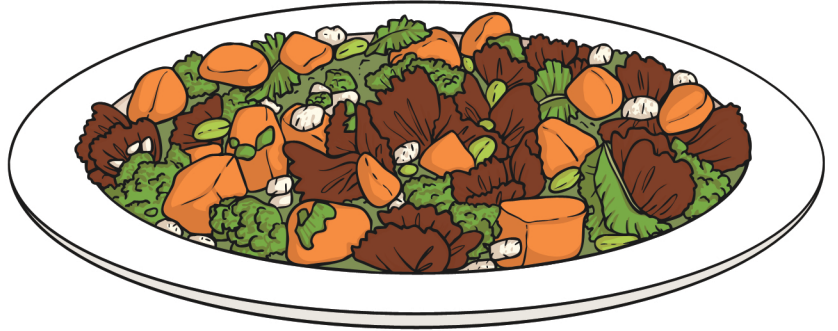
★ Bubble & Squeak ★

Ingredients

Mashed potatoes

Left over boiled cabbage, carrots, parsnips, sausages or vegan alternative (chopped)

Mushrooms and onion (chopped)



Method

Grab a frying pan and add a tablespoon of margarine. Heat until it bubbles.

Drop in the onion and mushroom and fry for a few minutes.

Add the chopped veg and meat into the pan. Mix it for a minute or so.

Add in the mashed potatoes and mix in with the other ingredients in the pan.

Press down the mixture with a spatula to brown and heat through.

Keep turning it over and heating it through so the edges brown.

Serve and enjoy!