

Boxing Day Bubble and Squeak

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NORLAND

Transform Christmas veggie leftovers into these mini Bubble and Squeak patties. These golden, crispy patties are a quick and easy Boxing Day brunch.



🕒 10 minutes

🍴 4 servings

Reduce waste by making use of those small handfuls of leftover cooked vegetables that aren't enough for a meal with these mini patties!

Ingredients

500g leftover road potatoes, roughly chopped
300g leftover cooked vegetables, such as:
Brussels sprouts
Carrots
Parsnips
Cabbage or greens
Chestnuts
Handful leftover, cooked bacon or turkey
1 tbsp all-purpose flour (for binding if required)
20g butter or 1tbsp (15ml) oil
Salt and pepper, to taste

Optional sides:

Fried or poached egg
Leftover pigs in blankets

Method

1. Chop all leftover vegetables and cooked meat very finely ($\frac{1}{2}$ -1cm pieces).
2. Lightly mash the roast potatoes – you want them soft enough to bind the vegetables.
3. Mix all veg and potatoes together in a bowl.
4. Season with salt and pepper.
5. Add the butter or oil to enrich and help bind – if the mixture feels loose, add flour at this stage.
6. Scoop 60-70g of mixture per patty.
7. Roll the mixture into a ball, then flatten into small rounds about 2cm thick.
8. Place on a lined tray and chill for 10-15 minutes to firm (optional but helpful).
9. Heat a thin layer of oil in a frying pan over medium heat.
10. Fry patties for 3-4 minutes per side, until crisp and golden. Note: Avoid overcrowding the pan – cook in batches if required.
11. Eat as they are or top with a fried egg and reheated pigs in blankets for a complete boxing day brunch.