

**BRISTOL
INDEPENDENTS**



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Lockleaze

Lockleaze bubble & squeak cakes with speedy salsa

Serves 2

Ingredients

- 1 bunch spring onions, sliced
- 1 tablespoon butter
- 200g potatoes peeled, cooked and roughly mashed
- 100g Savoy cabbage, winter greens or Brussels sprouts, shredded and cooked
- a small bunch of chopped herbs (coriander, parsley or chives)
- 2 tomatoes, diced
- 1 tablespoon olive oil
- 1 tablespoon red wine vinegar
- 2 poached eggs

You can make these cakes from scratch or use up cooked leftovers from a roast.

Method

Cook half the spring onions in a knob of butter.

Mix with the potatoes and cabbage, or other greens and half the herbs, seasoning really well. Form into 4 small cakes.

To make the salsa, mix the rest of the herbs and spring onion with the tomatoes, olive oil and vinegar.

Fry the cakes in a little more butter for 5 minutes each side, on a medium heat, until golden and crisp. Serve 2 cakes per person topped with a poached egg and the salsa.

Where you could buy the ingredients

Lockleaze Larder (11.30am–1.30pm Wednesdays)

Cookies Café

Boing! Soft Play