

Golden Bubble and Squeak with Cabbage & Onion - Just 7 Ingredients

Crispy & Classic Bubble and Squeak



TIME
3 min

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INGREDIENTS

- 2 cups mashed potatoes
- 1 $\frac{1}{2}$ cups cooked cabbage, finely chopped
- 1 small onion, finely chopped
- 1 tbsp butter
- 1 tbsp olive oil
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp garlic powder

? Directions:

? Time & Yield:

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Servings: 4

? Tips & Variations:

Add More Veggies: Toss in leftover Brussels sprouts, carrots, kale, or peas.

Make It Spicy: Add red pepper flakes or a spoonful of whole grain mustard.

Go Vegan: Use plant-based butter and oil only.

Make It Mini: Form into patties for individual portions and crisp each side.

? What to Serve With:

Easy Turkey Wings - savory and saucy with a crisp potato base

Baked Kosher Salami - easy, salty contrast to the

potato goodness

Blueberry Lemonade - cool and citrusy balance to the warm, savory skillet

3-Ingredient Breakfast Cookies - make-ahead breakfast to pair for brunch

Walking Taco Bar - another fun and flexible leftover-friendly meal idea

? Storage & Reheating:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Warm in a skillet to restore the crisp crust or reheat in a toaster oven.

Freeze: Not recommended-texture may get mushy.

? More Recipes You'll Love:

Easy Turkey Wings

Baked Kosher Salami

Blueberry Lemonade

Breakfast Cookies

Walking Taco Bar

DIRECTIONS

1. 1 Sauté the Onion: Heat butter and olive oil in a large skillet over medium heat. Add the chopped onion and cook for 3 minutes, until softened.
2. 2 Combine the Ingredients: Add mashed potatoes, cabbage, salt, pepper, and garlic powder. Stir well to mix everything together.
3. 3 Press and Crisp: Spread the mixture evenly in the skillet and press it down with a spatula. Cook undisturbed for 5 minutes to develop a golden, crispy crust.
4. 4 Flip and Finish: Flip in sections or large pieces (rustic is fine!) and cook for another 5 minutes until browned on the other side.
5. 5 Serve Hot: Slice or scoop onto plates and serve immediately-crispy, golden, and satisfying!
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9. Servings: 4
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11. Make : It Spicy: Add red pepper flakes or a spoonful of whole grain mustard.
12. Go Vegan: Use plant-based butter and oil only.
13. Make : It Mini: Form into patties for individual portions and crisp each side.
14. ? What to Serve With: This dish shines as a side or even a main. Here are some favorite pairings:
15. Easy : Turkey Wings - savory and saucy with a crisp potato base

16. Baked : Kosher Salami - easy, salty contrast to the potato goodness
17. Blueberry : Lemonade - cool and citrusy balance to the warm, savory skillet
18. 3-Ingredient Breakfast Cookies - make-ahead breakfast to pair for brunch
19. Walking : Taco Bar - another fun and flexible leftover-friendly meal idea
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24. Baked : Kosher Salami
25. Blueberry : Lemonade

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