

## Bubble and Squeak: A Fun and Flavorful Way to Use Leftovers

leftover mashed potatoes (or cooked, diced potatoes)



**TIME**  
**5-7 min**

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**ChefManiac**

### INGREDIENTS

2 cups leftover mashed potatoes (or cooked, diced potatoes)  
2 cups leftover cooked vegetables (such as cabbage, carrots, peas, or Brussels sprouts)  
1 small onion, finely chopped  
2 tablespoons vegetable oil or butter  
Salt and pepper to taste  
Optional: fresh herbs (such as parsley or chives) for garnish

### DIRECTIONS

- 1. Prepare the : Mixture:** In a large bowl, combine the leftover mashed potatoes and cooked vegetables. Add the finely chopped onion, and season with salt and pepper. Mix until well combined.
- 2. Heat the : Pan:** In a large skillet, heat the vegetable oil or butter over medium heat.
- 3. Form : Patties:** Using your hands, shape the potato and vegetable mixture into patties or cakes, about 1 inch thick. You can make them as large or small as you prefer.
- 4. Fry the : Patties:** Carefully place the patties in the hot skillet. Cook for about 5-7 minutes on each side, or until they are golden brown and crispy. You may need to do this in batches, depending on the size of your skillet.
- 5. Serve:** Once cooked, transfer the Bubble and Squeak patties to a plate lined with paper towels to absorb any excess oil. Serve hot, garnished with fresh herbs if desired.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/bubble-and-squeak-a-fun-and-flavorful-way-to-use-leftovers/>