

CURRY LEGEND

BUBBLE & SQUEAK

Here we've got a favourite using leftovers from a roast dinner - bubble and squeak - but with a delicious, spicy Curry Legend twist. Perfect for breakfast topped with a fried egg!

Prep
10 min

Cook
45 min

Heat


Serves
4

1 **onion** - finely chopped
500g roasted or boiled
potatoes - roughly chopped
400g cooked **cabbage** or
brussel sprouts - roughly
chopped
50g **butter**

3 tsp



JEERA BLEND

2 tsp



HALDI BLEND

1 tsp



MIRCHI BLEND

1 tsp



METHI BLEND

1

Pre-heat the grill

2

Fry 3 tsp **JEERA BLEND** in 1 tbsp oil for 30 seconds or until the seeds just start to pop and jump around. Add ½ the butter and cook for 30 seconds or until melted then stir in the onion and cook for 10 minutes or until soft

3

Stir in 2 tsp **HALDI BLEND**, 1 tsp **MIRCHI BLEND** and 1 tsp **METHI BLEND** followed by the cabbage, potato and ½ tsp salt. Mix well in the pan then cook for 5 minutes

4

Flatten down and cook for 5 minutes until the base is brown and begins to fry, bubble at the edges and squeak!

5

Dot the top with the remaining butter and cook under the grill for 4 minutes until the top is golden brown

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EXTRAS
#9

ALSO WORKS A TREAT WITH...

- Butternut squash or broccoli

RAISE YOUR GAME BY...

Sprinkling with thinly sliced green chilli to serve



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