

Leftover Roast Hash

Ready in 20-25 minutes
Serves 2

INGREDIENTS

4-6 leftover roast potatoes

100g leftover Sunday lunch vegetables (carrots, swede, broccoli, cabbage etc.)

75g leftover roast meat shredded

1/2 tsp horseradish
(or mustard)

1 tbsp plain flour

2 tbsp sunflower oil (for frying)

Serve with fried egg.

METHOD

- 1** | Chop the roast potatoes and vegetables and mash slightly with a spoon/fork. Combine in a bowl.
- 2** | Toss in the leftover meat, with some horseradish (or mustard) and salt and pepper to taste.
- 3** | Divide the mixture into 2, creating easy cake-like shapes. Pop in the fridge for around 5 minutes.
- 4** | Sprinkle the cakes on both sides with a bit of flour, and fry for 5 minutes over a medium heat until golden and slightly crisp. Flip it and cook on the other side.
- 5** | Serve with an egg, however you like it, and a dash of brown sauce or gravy.