

# Corned Beef with Bubble & Squeak



## INGREDIENTS

### Bubble & Squeak

- 6 tbsp unsalted butter or vegetable oil
- 1/2 cup finely chopped leeks
- 2 cups mashed potatoes

### Corned Beef

- 1lb corned beef
- 1/2 head Cabbage
- 2 cups brussels sprouts
- 1 cup carrots

## INSTRUCTIONS

### Bubble & Squeak

1. Melt butter over medium heat in a pan.
2. Add leeks and saute for two minutes until tender.
3. Fold mixture into mashed potatoes and mold into cakes.
4. Pan-sear over medium heat for six minutes on each side until cooked.
5. Add salt and pepper to taste.

### Corned Beef Wrap with Veggie Side

1. Wash and blanch cabbage until tender.
2. Place corned beef in cabbage
3. and roll to create a wrap.
4. Wash Brussels sprouts and carrots.
5. Pan-sear Brussels sprouts and carrots on medium heat until
6. golden brown.
7. Garnish with parsley and plate
8. with Bubble & Squeak.