

Bubble and Squeak

Savannah · 28/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

6

Description

Bubble and squeak is a great way to use leftovers and get the kids to eat cabbage. It is an easy side dish to make with leftover potatoes, ham, and any greens. I recommend using a good nonstick pan. Top with a fried egg for brunch if preferred. Tastes great with ketchup.

Ingredients

- - ½ medium head cabbage
- sliced - 3 slices bacon
- diced - 1 onion
- thinly sliced - 1 cup cubed cooked ham - 1 tablespoon butter - 3 cups potatoes - baked
- cooled and thinly sliced - ½ teaspoon paprika - salt and pepper to taste

Instructions

1. Cook cabbage in a medium saucepan with a small amount of water until tender
2. about 3 to 5 minutes. Drain
3. and set aside. Cook bacon and onion in a well-seasoned cast iron skillet until onion is soft and bacon is cooked
4. about 5 minutes. Add ham
5. and cook until heated through. Add butter
6. then mix in cooked cabbage and potatoes; season with paprika
7. salt
8. and pepper. Cook until browned on the bottom
9. turn
10. and brown again.