



Red cabbage & potato hash

Equipment

Scale

Cutting board and knife

Sauce pan

Fry pan

Grill

Spatula

Ingredients

400g potatoes

25g butter

150g Festive red cabbage
salad

Salt & black pepper

What to do

Task 1 : Cook the potatoes

Wash, (if necessary peel) and dice the potatoes. Boil potatoes until tender, let drain.

Task 2 : Fry

Melt the butter in a shallow pan (ovenproof if you have it), then fry Festive red salad for a few minutes to soften.

Stir in the well-drained spuds with some seasoning, press down and carry on cooking to crisp the bottom and heat through.

Task 3 : Grill & serve

If you like, dot the top with a bit more butter and grill to crisp up the top. Serve warm. Enjoy!



Source: bbcgoodfood.com