**Recipe:**

Bubble and Squeak

**Description:**

Serves 4 to 6

A well-seasoned cast-iron skillet can be used here. Preheat it over low heat for 5 minutes before starting step 3.

**Ingredients:**

***Meatballs:***

1 ½ Pounds Russet Potatoes, Peeled and Sliced ¼ Inch Thick

Salt and Pepper

8 Tablespoons Unsalted Butter, Cut Into 8 Pieces

1 Small Onion, Chopped

½ Small Head Savoy Cabbage, Cored and Cut Into 1-Inch Pieces (5 Cups)

***Sauce:***

¼ cup extra-virgin olive oil

10 garlic cloves, peeled and smashed

½ teaspoon red pepper flakes

2 (28-ounce) cans crushed tomatoes

Salt and pepper

3 tablespoons chopped fresh basil

**Instructions:**

1. Place potatoes and 1 tablespoon salt in medium saucepan and cover with water by 1 inch. Bring to boil over high heat. Reduce heat to medium and simmer until tip of paring knife inserted into potatoes meets no resistance, 8 to 10 minutes.
2. Drain potatoes and return them to saucepan. Add 3 tablespoons butter and ¼ teaspoon pepper. Using potato masher, mash until smooth. Set aside.
3. Melt 1 tablespoon butter in 12-inch nonstick skillet over medium heat. Add onion and cook until softened, about 4 minutes. Stir in cabbage, 2 tablespoons water, and ½ teaspoon salt. Cover and cook until cabbage is wilted and lightly browned, 8 to 10 minutes, stirring occasionally. Transfer cabbage mixture to saucepan with potato mixture and stir to combine. Wipe skillet clean with paper towels.
4. Melt 2 tablespoons butter in now-empty skillet over medium-high heat. Add potato-cabbage mixture to skillet and, using rubber spatula, press into even layer. Cook, undisturbed until bottom is well browned, about 7 minutes.
5. Flip spatula-size portions of potato mixture and lightly repack in skilled. Break remaining 2 tablespoons butter into small pieces and distribute around edge of skillet. Repeat flipping process every few minutes until potato-cabbage mixture is evenly browned, 8 to 10 minutes longer. Serve.