



# Crispy Potato and Meat Cake

By Joan Fox from Ferndown



Feeds 4 adults

## Ingredients

750g leftover potatoes

250g leftover cooked meat

250g leftover carrots

250g leftover parsnips

125g leftover cheddar cheese

2 medium sized onions

1 tsp ground chilli powder

1 tbsp butter

Gravy browning

## Method

1. Mince raw onions, cut small, with cooked meat.
2. Steam peeled potatoes until soft and mash with butter.
3. Mix all above ingredients together and place in an oiled tin (a tin is best to give a crispy finish).
4. Make level and rough up surface with fork.
5. Bake in a hot oven 220°C (428°F) gas mark 7 for approximately 20 minutes until brown and really crisp.
6. Add grated cheese on top and cook for another minute or two until the cheese melts and bubbles.
7. Steam the carrots and parsnips and mash together, adding a little chilli powder and salt and pepper to taste.
8. Use the water from the steaming vegetables as stock and add gravy browning to taste. Heat until gravy thickens.
9. Serve the potato and meat cake in squares, with vegetables on the side. Add gravy as required.