

Cooking at Home *with* City Catering

Veggie Potato Cakes with Grilled Tomatoes

How to make really easy, and delicious Veggie Potato Cakes recipe

Makes
12 Cakes

Ingredients

- 1kg potatoes
- 1 red pepper, finely diced, 4 spring onions, finely sliced
- 150g tinned sweetcorn, drained
- 120g flour plus some extra for coating the cakes
- 1 egg, lightly whisked
- 4 tomatoes
- Oil



Method:

1. Peel the potatoes and dice. Put potatoes in a saucepan, cover with cold water and bring to the boil, reduce the heat and cook until just soft. Drain and return to the saucepan in low heat for a couple of minutes to make sure that they are dry. Mash them and allow to cool down
2. Add the diced pepper, sliced spring onions, sweetcorn, and flour and mix well.
3. Add the egg, seasoning, and mix again until well combined.
4. Divide cake mix into 12 balls. Put a couple of table spoons of flour on a plate and roll each ball in it until lightly coated, then gently flatten into 1cm patties.
5. To cook the tomatoes: use a small sharp knife to cut out the eye of the tomato (where the stalk meets the fruit). Slice the tomatoes in half, brush with oil and season. To cook them you can either put them in the oven for 10 min, place them under the grill for 3-4 min or cook them in a frying pan cut side down until they start looking tender.
6. Meanwhile, cook the potato cakes. Add 2 tbsps of oil to a large frying pan, fry the potato cakes on one side for 4-5 min until golden brown. Then flip and cook on the other side.
7. Serve the potato cakes with the grilled tomatoes.



TIPS

- ✓ Ideal recipe to use mashed potato left over. Just start at step 2. If your mash is too wet just add a bit of extra flour.
- ✓ Use whatever veg you have available, seriously, the sky is the limit with this one: grate some carrot or courgette, use leftover cabbage (you could make bubble and squeak style cakes), tinned peas, etc.
- ✓ If you fancy something different, use sweet potatoes instead.
- ✓ Fancy the extra protein but want to keep them vegetarian, add your favourite grated cheese to the mix.