



RUMBLEDETHUMPS

prep: 20 mins | cook: 15 mins | total: 35 mins

Ingredients:

- 700 g (approximately 4 1/2 cups) potatoes, peeled & cut into small even pieces
- 6-8 large savoy cabbage leaves, washed, trimmed & cut into 1/4-inch strips
- 4 tbsps. fresh chives (or spring onions), chopped
- 50 g (3 1/2 tbsps.) salted butter
- 2-4 tbsps. milk
- salt and pepper, to season
- 125 g (1 1/2 cups) grated cheddar cheese

Instructions:

- Preheat oven to 450F/225C.
- Lightly grease a heat resistant serving or baking dish.
- Boil the potatoes for about 20 minutes or until soft. At the same time, boil the savoy cabbage for 5 minutes maximum - take off the heat, drain & allow to cool in a colander.

Rumbledethumps Instructions (cont.):

- Drain the potatoes and add the butter, milk, salt and pepper. Using a potato masher or hand held mixer – mix & mash the potatoes thoroughly until smooth & with no lumps.
- Add the cabbage, half of the grated Cheddar cheese & chives (or spring onions) to the mashed potatoes – gently mix together.
- Pile the Rumbledethumps mixture into your serving or baking dish – scatter the remaining grated cheddar cheese over the top and EITHER, bake for 15 – 20 minutes in the oven OR put under broiler for about 5 minutes, until the cheese has melted and is bubbling. Serve immediately.