



**SERVES: MAKES APPROX. 5 SMALL PATTIES**

## **WHAT YOU'LL NEED**

300g mashed potato  
4 slices of turkey  
50g cabbage  
1 cooked carrot  
1 cooked parsnip  
Small handful cooked sprouts  
1 egg yolk  
Plain flour  
A pinch of sage  
A pinch of parsley

## **METHOD**

Blitz the vegetables, herbs and turkey in a food processor until they form a fine crumble  
Mix with the mash and a whole egg yolk  
Shape into rounds  
Dust with flour then cook in a nonstick pan with a drizzle of olive oil. They should take about 8 minutes on each side  
Serve topped with a poached egg.

## **TOP TIP**

You can use any leftover vegetables in this, such as greens like spinach, and you can even add a handful of cheese or chestnut for extra tasty oomph.

