Cabbage, Potato & Spinach Rosti

Equipment
- Vegetable Peelers
- Large grater
- 1 large bowl
- 3 Tablespoons
- Non Stick Fry Pan
- Egg Lifter
- Colander
- Knife
- Chopping Board
- Wooden Spoon

What to do

1. Peel potatoes and grate then place in the colander over the sink with an empty plate or bowl on top of it to drain any starchy liquid.

2. Finely slice cabbage and spinach and place in a large bowl.

3. Finely chop the spring onion and all the herbs and add to the cabbage mixture.

4. Add the eggs, flour, salt and pepper. Stir with wooden spoon.

5. Squeeze out any remaining liquid from the potatoes, then add potatoes to the cabbage mixture stirring well.

6. Heat oil in pan and add small spoonfuls of the mixture. Allow to cook for a couple of minutes on each side turning with egg flip, until golden brown. Cook in small batches.

Ingredients
- 4 medium potatoes, (peeled and grated)
- 2 eggs
- 1 small onion, sliced
- Coconut (or Vegetable Oil) for Frying
- 2 tablespoon flour
- 2 cups finely shredded cabbage
- 1 cup shredded spinach
- 1 Tbsp of each: parsley and coriander and mint, sliced
- 2 Tbsp finely sliced spring onions
- Salt and Pepper

From the Garden
- Potatoes
- Eggs
- Cabbage
- Spinach
- Spring onions
- Parsley
- Mint
- Coriander