

## January recipe

### 'Rumbledethumps'

Serves 4

Prep time 10 minutes

Cooking time 40 minutes



### Ingredients

- 600g Root vegetables, a mix of potatoes and swede works well. Peeled and diced.
  - Small onion, thinly sliced
  - 125g Cabbage, thinly sliced
  - Cooking oil
  - Salt and pepper
  - 50g Cheddar cheese or dairy free alternative, finely grated
1. While you peel and dice the potatoes swede put a large pan of water on to boil.
  2. Once all the root veg is chopped up small add it to the pan of boiling water and cook the vegetable until they are soft. This should be about ten minutes. When the vegetables are cooked, drain the water and preheat the oven to 200 oC.
  3. Next add some cooking oil to a frying pan over a medium heat. Add the onion and thinly sliced cabbage and cook for 3-4 minutes until it starts to go soft. Then add the diced root veg. Mix it all together with a wooden spoon or a fork leaving it in big chunks.
  4. Season to taste with salt and pepper. Tip it all into an ovenproof dish and scatter over the finely grated cheese.
  5. Pop it in the oven for 15-20 until it's golden on top.