



POTATO CAKES WITH GARLICKY GREEN BEANS

Season:	Summer
From the garden:	Potato, chives, spring onion, parsley, green beans
Type:	Main
Difficulty:	Moderate
Country of origin:	
Serves:	6 serves or 30 tastes
Source:	allrecipes.com

Equipment

- *chopping board and knife
- *bowls and wooden spoon
- *potato ricer or masher
- *measuring cup and spoons
- *frying pan and spatula

- *microwave safe bowl or saucepan
- *large frying pan

Ingredients

- *1kg cold, boiled potatoes
- *1 egg
- *1 cup plain flour
- * $\frac{1}{2}$ cup grated cheese
- *1 tsp salt and black pepper to taste
- *5-6 spring onions
- *small bunch each of chives and parsley
- *oil for frying

FOR THE GARLICKY BEANS:

- *500 g green beans
- *2 tbsp butter or oil
- *2 garlic cloves
- * $\frac{1}{2}$ tsp salt and black pepper to taste

Method

- 1.mash the potatoes using a ricer or a masher
- 2.chop the spring onion and herbs finley

- 3. mix all the ingredients for the potato cakes and roll the dough into walnut sized balls**
- 4. heat a little oil in a frying pan and place 3 to 4 potato dough balls in the pan**
- 5. flatten them with a spatula and cook for a few minutes on each side until golden brown and crispy**
- 6. drain the cakes on a paper towel**
- 7. for the garlicky beans, trim the ends of the beans and cut them in half**
- 8. cook the beans in the microwave or on the stove for a few minutes. Do not over cook, the beans should still be firm**
- 9. chop the garlic finely**
- 10. heat 2 tbsp butter or oil in a large frying pan and cook the beans until slightly charred, then add the garlic and seasoning. Mix well and take the beans off the heat so the garlic does not burn**
- 11. serve the potato cakes with the beans and a salad**

Skills: *measuring, chopping, mashing, frying*