# REFRIED ROAST POTATOES

## with bacon, leeks & blue cheese

Recipe by
Jack Monroe

These refried roast potatoes work as a cross between a warm potato salad and a potato hash - **so use any leftover veg and cheese you have kicking around**, the recipe is a suggestion only but its my fave combination!
Vegetarians and vegans, feel free to use your fave plant based equivalent for the bacon and cheese - there are loads of brilliant alternatives available!

## Ingredients

- 50g blue cheese
- 100ml mayonnaise or sour cream
- 1 small leek or onion
- 100g bacon
- 6-8 leftover roast potatoes
- A pinch of salt
- 1 large or 2 small apples
- 2 tbsp oil
- Plenty of black pepper

## Method

First make your dressing by chopping the blue cheese into small pieces and adding to a bowl along with the mayonnaise or sour cream. Mash the cheese well with a fork and beat in until smooth. Set to one side. It may seem a little thick but it loosens when added to the hot potatoes later!

Finely slice your leek or onion, and roughly chop your bacon. Cut each roast potato into approximately six pieces. Dice your apple, and set everything aside for a moment.

Heat the oil in a nonstick, shallow pan and add the bacon. Fry for a minute, then add the potatoes, and season with a pinch of salt.

Fry those for a minute or two, then add the leeks. Cook everything together, stirring a few times to crisp everything evenly and prevent anything from sticking and burning, for around 5 minutes. Serve with the dressing dolloped over the top, with plenty of black pepper to finish.

ROBIN ROBIN

Aardman NETFLIX