



Garden Fresh Farm Recipes

Cabbage Smashed Potato Pie

Cabbage Smashed Potato Pie is like a fully loaded twice baked potato in a pie. It is loaded with the flavor of bacon, plenty of vegetables and cheese. It's great for dinner as well as brunch, breakfast or lunch.

Ingredients:

- 2 lb Potatoes (3 large potatoes)
- 1 Large Cabbage
- 4 slices Bacon
- 1/2 Onion diced
- 1 cup Carrot julienned
- 1 clove Garlic diced
- 1 tsp Thyme
- 1 tsp Oregano
- 1/2 cup Peas
- 1/4 cup Cheese
- 3 Small Eggs
- 1 pinch Salt
- 1 pinch Black Pepper
- 1/8 cup Half-n-Half
- 4 Tbsp Butter



Directions:

Peel the potatoes, cut into cubes, add into boiling salt water. Cook for 20 minutes.

Remove the cabbage core. Add into boiled water for about 8 minutes, or until it turns soft. Place in ice water bath.

Separate the leaves of cabbage, remove stems if necessary. Slice leaves in half. Set aside.

Slice bacon in thin strips and fry in a pan. Add onion, garlic and carrots into the bacon and stir fry until onions are soft and translucent. Add thyme and oregano.

Smash the potatoes, add butter and half-n-half. Mix in peas, grated cheese, eggs, salt, and pepper. Add the bacon, eggs and vegetables from earlier. Mix well.



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Lay cabbage leaves around on the bottom of the cast iron skillet covering the bottom, sides and hanging out so they can be folded back over the top of the potato mixture. Place the potato mixture in the middle. Fold the cabbage leaves over the potatoes. Add sliced butter on top and place the skillet into the oven at 400°F and bake for 30 minutes until the top turns golden brown.

Remove from oven, let sit about 15 minutes, turn out on serving platter, cut the pie into slices and serve.