**BUBBLE AND SQUEAK TURKEY FRITTERS WITH POACHED EGGS**

Serves: 4

Prep: 10 minutes

Cooking: 15 minutes

150g leftover roast pumpkin

200g leftover roast potato

100g leftover roast carrot

180g leftover shredded roast turkey

60g (1/2 cup) grated cheddar

1 teaspoon Dijon mustard

¼ cup flat-leaf parsley, finely chopped, plus extra leaves, to serve

1 egg, beaten

Salt and pepper

120g baby spinach leaves

¼ cup flour, for dusting

oil, to shallow fry

4 poached eggs, extra

Smoked paprika, to serve

250g cherry tomato medley, halved

Baby herbs, to serve

1. Combine the pumpkin, potato and carrot in a large bowl and mash together. Add the turkey, cheddar, mustard, parsley, egg, salt and pepper. Mix to combine.

2. Place spinach in a colander and pour over boiling water to wilt. Squeeze out excess water and mix with the vegetables.

3. Shape the veggie mixture into 4 patties about 10cm in diameter. Lightly toss in flour, shaking off excess.

4. Heat oil in a small non-stick frying pan over medium- high heat. Cook in batches for 3 minutes each side or until golden.

5. Place fritters on serving plates with the tomato and baby herbs. Top each with a poached egg and sprinkle with paprika and cracked black pepper.