

## Rumbledethumps (Scottish Comfort Classic)

### *Ingredients*

#### Potatoes

4 med potatoes, peeled & chopped  
2 T butter (divided)

#### Cabbage Mix

½ small green cabbage, finely shredded  
1 small onion, finely chopped  
Salt & pepper to taste

#### Topping

½ C sharp cheddar cheese, grated

### *Directions*

1. Preheat oven to 375°F (190°C) and grease the baking dish.
2. Boil potatoes in salted water, 15–20 minutes until tender. Drain and mash with 1 tbsp butter.
3. In a skillet, melt remaining butter. Sauté cabbage and onion 10 minutes until soft. Season with salt and pepper.
4. Mix the cabbage mixture into the mashed potatoes.
5. Spoon into the baking dish and smooth the top.
6. Sprinkle cheddar evenly over the top.
7. Bake 20–25 minutes until golden and bubbly.
8. Let cool slightly, then serve warm.

### *Tips*

- Use extra sharp cheddar for more flavor
- Broil the last 2 minutes for a crispier top
- Great as a side or a simple vegetarian main