Mash Potato Cakes

**Ingredients:**

6-8 potatoes cooked and mashed  
½ red capsicum finely diced  
Spring onions  
Fresh chopped herbs  
1 red onion finely diced  
Salt and pepper  
2 eggs  
2 small rashers of bacon finely diced  
1-2 teaspoons curry powder  
½ cup flour

**Method:**

1. Cook onion, bacon and capsicum in a fry pan with a small amount of oil on a medium heat until cooked.  
2. In a large bowl mix mashed potato, curry powder, egg and flour together until combined.  
3. Add your onion mix and fresh chopped herbs to the mash potato.  
4. Season mix with salt and pepper to taste and mix thoroughly.  
5. Shape mixture into small 1cm thick disks and fry in a hot fry pan over medium heat until golden.