



Colcannon Recipe

- 2 to 2.5 lbs of potatoes
- 3-4 lightly packed cups of chopped kale and or cabbage
- 1 cup of milk or cream
- 1/2 cup of butter, divided (+ more for serving)
- 3 green onions, chopped
- Salt and pepper to taste



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Directions

- In a large pot, bring potatoes to a boil and cook until tender, about 15-20 minutes. Drain the potatoes and return them to the pot.
- While the potatoes are cooking heat 1/4 cup of butter in a pan and sauté the chopped green onion until it is translucent. Add the chopped kale or cabbage and sauté until tender, about 5-10 minutes.
- Peel potatoes once cooled. Mash the cooked potatoes with a potato masher or mixer until they are smooth, adding milk and butter slowly.
- Add the sautéed kale or cabbage and onion mixture to the mashed potatoes and stir well to combine.
- Add any additional milk/butter to the potato and greens mixture, stirring well to combine. Add salt and pepper to taste.
- Serve the colcannon hot, topped with a knob of butter if desired.