

Colcannon

35 MIN • SERVES 8 • VEGETARIAN

INGREDIENTS

- 2 ½ pounds new potatoes, chopped
- 3 teaspoons sea salt, divided
- 6 tablespoons unsalted butter
- ½ pound leeks, halved and thinly sliced
- ¾ pound green cabbage, cored and chopped into 1-inch pieces
- ½ bunch lacinato or dino kale, stemmed and chopped
- 1 tablespoon apple cider vinegar
- ¾ cup heavy cream
- ¾ teaspoon coarse-ground black pepper

DIRECTIONS

- 1 Place the potatoes in a stockpot and cover with cold water. Bring to a gentle simmer, add 1 teaspoon of sea salt, and cook until the potatoes are tender. Drain well.
- 2 While the potatoes cook, melt the butter in a saucepan over medium heat. Add the leeks and sauté until softened.
- 3 Add the cabbage and continue to sauté until tender, about 3–5 minutes. Stir in the kale, apple cider vinegar and sea salt, and cook for 2 minutes more. Remove from heat.
- 4 Add the cooked vegetables to the drained potatoes and mash. Fold in the heavy cream and black pepper until smooth and well combined.

