



COLCANNON

WHAT YOU NEED

4 x medium potatoes
¼ of a cabbage
milk
butter
grated cheese
salt and pepper



HOW TO MAKE IT

Peel chop and boil the potatoes until soft and drain. Wash, slice and boil the cabbage for 5 minutes and drain. Mash the potatoes with milk and butter, salt and pepper, until soft and fluffy. Mix in the cabbage.

Put the potato and cabbage mixture into an ovenproof dish. Fork up the top and dot with pieces of butter and grated cheese. Cook at 180°C for about 15 - 20 minutes until the top is golden.

TIP 😊

Delicious with roast chicken, grilled bacon, or sausages - or just on its own.

