

Winter vegetable colcannon

Ingredients

- 675g/1½lb plain mashed potato, still hot
- 225g/8oz kale or savoy cabbage, cooked and chopped
- 225g/8oz carrots, peeled, cooked and roughly mashed
- 125ml/4fl oz double cream
- 125ml/4fl oz milk
- 6 spring onions, sliced
- 55g/2oz butter, melted

Preparation method

1. In a large bowl combine the hot mashed potato with the cooked kale or savoy cabbage and carrots.
2. In a medium saucepan gently heat the double cream and milk.
3. Add the spring onions and continue to cook on a low heat until the spring onions have softened and cooked.
4. Fold the creamy spring onion mixture into the mashed vegetables.
5. Place in a warmed dish.
6. Indent the surface of the mixture and pour the melted butter over the top to form a puddle of butter.
7. Serve.

less than 30 mins

preparation time

10 to 30 mins

cooking time

Serves 4-6

By Antony Worrall
Thompson

From Saturday Kitchen