

COLCANNON MASH WITH CABBAGE & BACON



Easy



30 minutes



Side



04 Servings

INGREDIENTS

1kg potatoes, cut into chunks
100g butter
140g smoked back bacon, finely chopped
200g cabbage, finely shredded
Splash of milk



COOKING STEPS

Tip the potatoes into a large saucepan of water. Bring to the boil, then simmer for 15-20 mins or until the flesh is tender when pierced.

Meanwhile, heat quarter of the butter in a saucepan, then fry the bacon and cabbage for 5-7 mins. Turn off the heat and set aside. Drain the potatoes in a colander and peel while still hot.

Mash the potato until smooth, you can also whisk further to get an even smoother consistency. Make sure you do this before adding the cabbage and bacon or you won't be able to mash it further once you have. Heat the milk with remaining butter and, when almost boiling, beat into the potato. Add the bacon and cabbage to the potato and mix. Season well.