



COLCANNON WITH SPRING GREENS

Colcannon aux Herbes de Printemps

Source: The Gilded Table – March Edition

Prep Time: 15 min | Cook Time: 20 min | Yield: 4



Recipe Description

A lighter interpretation of the beloved Irish classic, this spring version of colcannon folds tender greens and scallions into buttery mashed potatoes for a dish that feels both comforting and quietly fresh — a gentle nod to fields just beginning to wake after winter.

Ingredients

- 2 lbs Yukon Gold potatoes, peeled & cubed
- 4 tbsp butter
- ½ cup cream (or whole milk)
- 2 cups finely sliced cabbage or tender spring greens
- 4 scallions, thinly sliced
- Salt & black pepper

Optional: fresh parsley

Instructions

1. Boil potatoes in salted water until fork tender. Drain well.
2. While potatoes cook, melt 1 tbsp butter in a skillet.
3. Add cabbage/greens and cook gently until just wilted — about 3–4 minutes.
4. Mash potatoes with remaining butter and cream until soft and fluffy.
5. Fold in wilted greens and scallions.
6. Season generously with salt and pepper.

Notes

- Serve warm with a small well of butter in the center.