



## Colcannon with Kale

### Ingredients

- 5 medium Yukon gold potatoes, peeled and cut into 2" pieces
- Kosher salt
- 6 tablespoons [Fustini's Butter olive oil](#), divided
- 4 scallions, white parts thinly sliced, green parts 1" pieces
- 3 garlic cloves, minced
- 1 large bunch kale, stemmed and sliced into 1/2" ribbons
- 3/4 cup milk
- 1/2 cup heavy cream
- freshly ground black pepper

### Sharon's Hint

Substitute your favorite herb-infused olive oil. Adapted from delish.com

### Directions

#### Step 1.

In a large pot, cover potatoes with water and generously season with salt. Bring to a boil and cook until completely soft, 10-15 minutes. Drain and return potatoes to pot.

#### Step 2.

Add 4 tablespoons of olive oil to a large pot. Add scallions, garlic and cook until beginning to soften and smell fragrant. Add shredded kale, milk and cream. Cook for 4 minutes, mix in often until milk comes to a simmer and kale wilts.

#### Step 3.

Use a potato masher to mash kale mixture into potatoes until smooth. Season with salt and pepper. Drizzle remaining olive oil before serving.