

Colcannon (Irish Potatoes)

2 pounds potatoes, cut into 1 inch cubes

1 tsp Knorr Reduced Sodium Chicken flavor bouillon

½ tsp salt

½ cup milk

6 tablespoons unsalted butter, divided

1 small head cabbage, cored and chopped or shredded

(can use a package of shredded cabbage)

4 medium green onions chopped, or ½ cup chopped onions

Place potatoes in a large pot; cover the potatoes with water and add the bouillon and ½ tsp salt. Cook until tender. Drain, reserving about ¼ cup of the potato water.

Mash the potatoes with half the butter and the milk. Set aside.

Meanwhile, in a large pan, melt remaining butter. Saute the cabbage and onion till tender and translucent.

Add the cabbage and onion in the pot with the potatoes and mix thoroughly. Add in the reserved potato water if necessary. Salt and pepper to taste.

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