

Colcannon - Baked and Golden



Prep Time: 20 minutes

Cook Time: 40-45 minutes

Serves: 6

Ingredients

- 3 cups kale, rinsed, stemmed and roughly chopped
- 2 pounds Yukon Gold potatoes, peeled and quartered
- Sea salt
- 6 tbsp. [Gustare Rosemary Extra Virgin Olive Oil](#)
- 1 egg, lightly beaten
- ½ tsp. black pepper, freshly ground
- ½ cup chopped scallions

Directions

1. Preheat oven to 375 degrees. Brush 9-inch baking dish with 1 tablespoon of Rosemary olive oil and set aside.
2. Steam kale for 5-10 minutes or until tender. Remove from heat, add to small bowl and set aside.
3. Choose a pot large enough to hold the potatoes and cool water to cover. Add ½ tablespoon sea salt, cover and bring to a boil. Reduce heat and leave the lid askew cooking for 15-20 minutes or until potatoes are fork tender. Drain, add to a large bowl and mash. Stir in 4 tablespoons Rosemary olive oil, egg, ½ tsp. sea salt, pepper, kale, and scallions until well blended.
4. Spoon mixture into baking dish smoothing top evenly with a knife or spatula. Brush lightly with remaining tablespoon of Rosemary olive oil. Bake for 40-45 minutes or until just golden. Enjoy!