

Colcannon

This **Irish colcannon** is the creamiest mashed potato dish, packed with crispy bacon, buttery cabbage, and spring onions. A cozy, flavorful side that's easy to make and *perfect* for St. Patrick's Day!



4.60 from 10 votes

Prep Time	Cook Time	Total Time
15 mins	15 mins	30 mins

Course: Side Dish Cuisine: Irish Difficulty: Easy Servings: 6 servings

Calories: 234kcal Author: [Nora from Savory Nothings](#)

Ingredients

- 2 lbs russet potatoes peeled and cut into chunks
- 1 tablespoon butter plus more for mashing and serving
- 3 oz chopped bacon
- 1 small cabbage cored and sliced (Savoy cabbage is best; use kale if not available; white cabbage may be used if neither kale nor Savoy cabbage are available)
- 3 green onions sliced
- $\frac{2}{3}$ cup whole milk OR cream for extra decadence
- salt & pepper to taste

Instructions

1. **Potatoes:** Cook potatoes until fork-tender. Drain well, allow to steam off. Return to pot.
2 lbs russet potatoes
2. **Bacon/cabbage:** While potatoes are cooking, melt butter in wide skillet over medium heat. Add bacon and cook until browned. Add cabbage and cook until wilted, about 5 minutes. Stir in spring onions and cook for another 3-4 minutes.
1 tablespoon butter, 3 oz chopped bacon, 1 small cabbage, 3 green onions
3. **Mash:** Add cabbage/bacon mix to cooked and drained potatoes in pot. Add milk, a pat of butter, salt and pepper and mash until creamy. Serve immediately.
 $\frac{2}{3}$ cup whole milk, salt & pepper