

Easy Colcannon Recipe With Bacon: This Irish Potato Dish Is What to Serve on St. Patrick's Day (and Anytime)

by Donna John

Colcannon is a traditional **Irish dish** of mashed potatoes with kale or cabbage. This Irish **side dish** is so delicious, you'll find yourself craving it long after **St. Patrick's Day** is over.

This easy colcannon recipe has the bonus of including **bacon**, and is on the table in about **30 minutes**. Why not make it for your St. Patrick's Day **dinner** (or anytime)?

Cuisine: Irish

Prep Time: 10 minutes

Cook Time: 25 minutes

Total Time: 35 minutes

Servings: 4 to 6

Ingredients

- 2 pounds russet potatoes, peeled and cut into cubes
- 1 cup milk or cream
- 5 tablespoons butter
- 3 cups chopped cabbage or kale
- 1/4 cup chopped green onions
- 6 slices bacon, cooked and crumbled

Here's how to make it:

1. Cook the potatoes in boiling salted water until tender, about 20 minutes. Drain.
2. Add the milk or cream to the potatoes and mash. Set aside.
3. Melt the butter in another pot. Add the cabbage or kale and green onions and cook, stirring, about 5 minutes.
4. Add the vegetables and the bacon, if using, to the mashed potatoes. Mix well. Season with salt and pepper, to taste.
5. Serve with additional butter, if desired.

Take 30 seconds and [join the 30Seconds community](#) and [follow us on Facebook](#) to get recipes in your newsfeed daily. Inspire and be inspired.

Related Products on Amazon We Think You May Like:

30Second Mobile, Inc. is a participant in the Amazon Services LLC Associates Program, an affiliate advertising program designed to provide a means for us to earn linking to Amazon.com and affiliated sites.



Got 30 seconds? [Sign up](#) for 30Seconds.com and get the best of our tips each week! ✕