



Sausages & Colcannon

with Warm Mustard Vinaigrette



20-30min



2 Servings

Colcannon is a traditional Irish dish of mashed potatoes with tender ribbons of kale or cabbage running through it. We added not just kale, but also leeks, which will ensure that it won't be just Irish eyes that are smiling all around the table. The roasted sausages and mash are drizzled with a warm whole grain mustard vinaigrette. It will make anyone within smelling distance green with envy. C...

What we send

- leek
- whole grain mustard ¹⁷
- kale
- lemon
- yukon gold potatoes
- sweet Italian sausage links

What you need

- butter ⁷
- kosher salt & ground pepper
- olive oil

Tools

- fine-mesh sieve
- saucepan
- skillet
- potato masher or fork

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

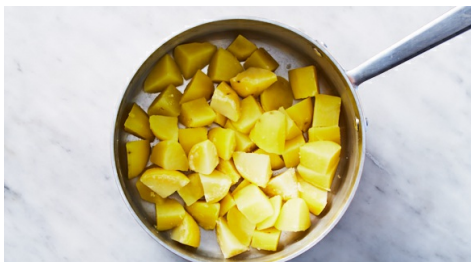
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 960kcal, Fat 64g, Carbs 66g, Proteins 36g



1. Cook potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a large saucepan, along with **2 teaspoons salt** and enough water to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a fork, 8-10 minutes. Drain well, return potatoes to saucepan. Set aside, covered to keep warm, until step 5.



4. Cook sausages

Heat **1 tablespoon oil** in same skillet over medium-high. Add **sausages** and cook, covered, turning occasionally, until well browned and cooked through, about 12 minutes. Carefully pour off accumulated fat.



2. Prep ingredients

Meanwhile, strip **kale leaves** from stems and roughly chop, discard stems. Trim ends from **leek**, halve lengthwise, then thinly slice crosswise into half moons. Rinse and drain in a fine-mesh sieve to remove any grit. Squeeze **2 teaspoons lemon juice** (save rest for own use) into a small bowl. Whisk in **mustard** and **2 tablespoons oil**.



5. Make colcannon

While sausages cook, place saucepan with **potatoes** over medium-low heat to rewarm. Add **1 tablespoon each butter and oil** and mash with a potato masher or fork. Stir in **leeks** and **kale**. Season with **½ teaspoon salt** and **a few grinds pepper**.



3. Cook greens

Heat **2 tablespoons oil** in a medium skillet over medium. Add **leeks** and cook until softened, but not browned, 3-4 minutes. Add **kale** and **⅓ cup water**; cook until water is evaporated and kale is tender, about 4 minutes. Transfer to a bowl. Wipe out skillet.



6. Make vinaigrette & serve

Remove **sausages** from skillet and add **vinaigrette**. Heat over medium until just warm, about 30 seconds. Season to taste with **salt** and **pepper**. Serve **colcannon** and **sausages** with **warm vinaigrette** spooned over top. Enjoy!