

MARLEY SPOON



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.

What we send

- 3 Yukon gold potatoes
- 1 bunch curly kale
- 7 oz leek
- 1 lemon
- ½ oz pkt whole-grain mustard ¹⁷
- 12 oz pkg sweet Italian pork sausage links

What you need

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

Tools

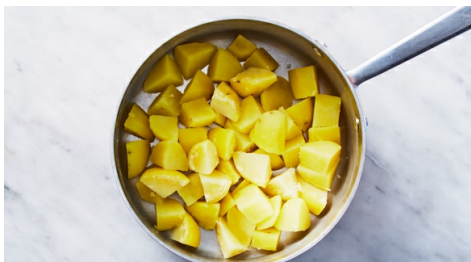
- medium saucepan
- colander
- medium skillet
- potato masher or fork

Allergens

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

Nutrition per serving

Calories 970kcal, Fat 62g, Carbs 72g, Protein 38g



1. Cook potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium 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, then coarsely chop leaves, discarding stems. Halve **leeks** lengthwise, then rinse under running water to remove any grit. Pat leeks dry, then cut crosswise into ½-inch half-moons. Squeeze **2 teaspoons lemon juice** 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 of butter and oil** and mash with a potato masher or fork. Stir in **leeks** and **kale**. Season to taste with **salt** and **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!