



# Cream Cheese Colcannon



Prep	Cook	Ready In
20 m	50 m	1 h 10 m

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**McCain Oven Roast  
Potatoes All American**  
\$2.39 - expires  
in 3 days

Recipe By: katt

"This is a great side dish for corned beef on St. Patrick's Day. It is very smooth and rich! The recipe came from my mother-in-law, who is first-generation Irish."

## Ingredients

1 pound potatoes	1 tablespoon butter
4 cups shredded cabbage	1 (3 ounce) package cream cheese
1 large onion, chopped	1 pinch salt and ground black pepper
1/2 cup skim milk	

## Directions

- Place potatoes in a large pot and cover with salted water. Bring to a boil, then reduce heat to medium-low and simmer until tender, 15 to 20 minutes. Drain and reserve the cooking liquid. Allow potatoes to cool until they can be handled.
- Boil cabbage and onion with the reserved potato water in a pot until softened, about 5 minutes. Drain.
- Preheat oven to 350 degrees F (175 degrees C).
- Grease a 2-quart casserole dish.
- Peel and cut potatoes into chunks; place in a large bowl.
- Mash skim milk and butter into potatoes until mixture is smooth.
- Stir drained cabbage and onion into potato mixture.
- Fold cream cheese, salt, and black pepper into potato mixture, stirring until the cream cheese melts.
- Pour potato mixture into prepared casserole dish.
- Bake in preheated oven until browned, 30 to 35 minutes.

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