



SMOKED SHEESE COLCANNON BAKE

Prep. time 20-25 minutes | Cooking time 20-30 minutes | Serves 4-6

Our take on the traditional Irish recipe, this Smoked Sheese Colcannon Bake is a hearty addition to any vegan meal. It's a rustic, healthy, filling treat that is amazing topped with our grated Sheese, should you fancy adding your own twist!

Ingredients

200g block of Smoked Style Sheese
5 large white potatoes
2 large leeks
2 medium white onions
25g bunch of fresh coriander
2 tablespoons of olive oil
Salt and pepper to taste
Breadcrumbs



Cooking Method

Preparation

Dice onions into approximately 1cm cubes. Trim both ends off the leeks, cut in half length ways, then slice into approximately 1cm chunks.

Thoroughly wash leeks in cold water.

Chop coriander roughly.

Grate Sheese

Method

Peel and dice potatoes and cook in salted water for 10-12 minutes or until soft all the way through. Drain potatoes and mash. Set aside to cool.

In a pan heat two tablespoons and gently sweat the onions and leeks over a medium heat for 6-8 minutes or until soft. Set aside to cool.

When ingredients are cool completely, place the mashed potatoes, leeks, onions, grated Sheese (reserve a handful for the top of the bake) and chopped coriander in a large mixing bowl. Add the olive oil and mix well in bowl and season to taste.

Place in an oven proof dish (or individual ones if you prefer) and top with bread crumbs and the remaining Sheese and bake at 200°C for 25 minutes until golden brown.

Serve with salad and chutney.