

## **BAKED IRISH COLCANNON - Main Dish Version**

(Thanks, Jenna!)

*The Cooks Next Door*

4-6 med. potatoes, cut into even pieces

1/2 bunch curly kale, shredded (I remove the ribs and chop the leafy part)

1 med. onion, chopped

2 Tb. butter or margarine, to taste

1/4 c. milk

fresh nutmeg, grated

salt and pepper to taste

4 large eggs

1/4-1/3 c. fresh grated parmesan cheese

Preheat the oven to 400 degrees.

Boil the potatoes until almost tender, add the kale and onion and cook until kale is just tender. Drain and mash well with butter, milk, and nutmeg. Season to taste with salt and pepper.

Spoon the mixture into a shallow ovenproof dish and make four hollows in the mixture. Crack an egg into each and season well. Bake for 15-20 minutes or until the eggs are just set, then serve sprinkled with the parmesan cheese.