

“Colcannon & Champ Stir Fry”

1 Yukon Gold Potatoes, Brunoise (Blanched)
1/2 Head Cauliflower Florettes, Shaved into 1/4" pieces, (Blanched)
2 Cups Brunoise Cabbage
1/2 Cup Onions, Brunoise
1 Cup Brunoise Kale (Ribs removed)
1/2 Cup Brunoise Carrots (Blanched)
1 Cup Smoked Ham, Brunoise
3 Tbsp Kerrygold Butter
3 ozs Harp Lager
1 Tbsp Chopped Chives
1 Tbsp Chopped Parsley
1 Tbsp Marjoram Leaves
2 Tbsp Bacon Cooked & Grated
Maldon Sea Salt
Fresh Ground Black Pepper

Preheat a Large fry pan or Wok

Add 1/2 the butter & toss Ham for 1 – 2 minutes or until lightly browned

Add potatoes, & veggies in 1-minute increments, Add 1/2 the liquid & steam the browned bits from the bottom of the pan, continue to add more liquid if the veggies need to cook out a bit more

Add Herbs & toss for 2 – 3 minutes, add remaining butter & season with Sea Salt & Fresh Cracked Pepper

Arrange & top with Bacon

Served in a Bowl Topped with a Drizzle of olive oil & dusted with Bacon