

Shopping List:

- 4 lbs Russet potatoes, peeled
- 2 tsp sea salt
- 2 Tbsp butter
- 2 Tbsp olive oil
- 1 ½ cup fresh or frozen kale, cleaned and chopped
- 1 ½ cup red cabbage, cleaned and chopped
- 2 oz cream cheese
- ⅓ cup buttermilk

Cooking Instructions:

Peel and cut potatoes into chunks. Place them in a large saucepan or Dutch oven and cover them with cold salted water. Bring to a boil and cook approximately 15-20 minutes, until easily pierced with a fork. When potatoes are done, pour into a colander and drain. While potatoes are cooking, add olive oil to a skillet and warm. Then, add the cabbage and saute for about 5-7 minutes. Next, add the frozen kale and saute for 5-7 minutes more (if using fresh kale, add with red cabbage to start). Cook 10-15 minutes until tender, but not soft. Remove from heat. Put potatoes in a mixing bowl. Add cream cheese and butter; begin to mash with mixer or potato masher. Add buttermilk, a bit at a time, until you get the texture and consistency you like. Add the cabbage and kale to the potatoes and stir until mixed evenly. Transfer to serving dish and top with pats, or melted butter.