



## St Patrick's Day Colcannon Soup

Potatoes and Cabbage are at the heart of this Irish feast. Green and sumptuous, why wait until St. Patrick's Day to enjoy it ? This recipe is great any day.

### Ingredients

- 1 medium potato Diced Potato
- small handful Shredded Savoy cabbage
- 1 tablespoon Diced onion
- about 2 inches diced Diced Leek
- 1 clove Minced Garlic clove
- half a teaspoon Mixed dried herbs
- half a teaspoon knob of butter
- to taste Salt and Pepper
- 200ml vegetable or chicken stock

### Instructions

1. This recipe is calculated for one bowl of soup using the Just Me Soup maker
2. Start this soup by placing all the vegetables in the machine with the knob of butter and the mixed herbs. Any green cabbage will work with this recipe, just make sure you dice everything up small.
3. Either use your own stock or make up 200ml using half a stock cube or half a stock pot. Add to the machine

4. Add salt and pepper
5. Switch on the power and attach the lid. Make sure the shape of the lid is aligned with the shape of the cup
6. The machine will beep until the lid is aligned correctly.
7. The machine will automatically highlight the 'Smooth' setting. Press the start button
8. The Smooth light will remain solid and the cooking process will begin. The Just Me soup maker will start the program by gently cooking the ingredients
9. After several minutes the blending process will begin. This will be intermittent until the program has finished
10. The soup maker will beep 3 times when the program has finished. Carefully remove the lid and pour out your silky smooth soup. Take care of steam around the lid
11. Optional - drop in a swirl of cream
12. Serve with some crusty Irish Soda bread - the shamrock on the photo is made from a slice of Irish soda bread sprinkled with a little smoked applewood cheddar and lightly toasted