

# **Mashed Potato Cakes with Onions and Kale**

*From your box: Potatoes, Onion, Scallions, Kale, Sage*

12 cups water  
1 bunch kale, trimmed  
3 cups (1-inch) cubed potatoes (about 1 pound)  
3/4 teaspoon salt, divided  
1 tablespoon olive oil  
1 tablespoon butter  
1 cup diced onion  
2 tablespoons chopped fresh sage  
1/4 cup sliced scallions  
1/4 teaspoon freshly ground black pepper  
Cooking spray  
Sage sprigs (optional)

## **PREPARATION**

Bring water to a boil in a Dutch oven; add kale. Cover and cook over medium heat 5 minutes or until tender. Remove kale with a slotted spoon, reserving cooking liquid. Chop kale and set aside.

Add potato to reserved cooking liquid in pan; bring to a boil. Reduce heat, and simmer 10 minutes or until tender. Drain; partially mash potatoes. Stir in kale and 1/4 teaspoon salt.

Preheat oven to 400°.

Heat oil and butter in a large nonstick skillet over medium-high heat. Add 1/2 teaspoon salt, diced onion, and chopped sage. Cook 13 minutes or until browned. Combine potato mixture, onion mixture, green onions, and pepper. Remove from heat; cool slightly. Divide potato mixture into 8 equal portions, shaping each into a 1/2-inch-thick patty. Place patties on a baking sheet coated with cooking spray. Bake at 400° for 20 minutes.

Preheat broiler. Broil patties for 5 minutes or until browned. Garnish with sage sprigs.

*Adapted from **Cooking Light** NOVEMBER 1999*