

Irish-Inspired Colcannon Balls with Cheese, Cabbage & Green Onions

cheddar cheese adds gooey richness



TIME
30 min

METHOD
Air fryer

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INGREDIENTS

- 2 cups mashed potatoes (preferably leftover)
- 1/2 cup cooked cabbage, finely chopped
- 1/4 cup green onions, chopped
- 1/2 cup shredded cheddar cheese
- 1/4 cup breadcrumbs
- 1 egg, beaten
- 1 tbsp butter, melted
- Salt and pepper, to taste
- Olive oil, for frying

DIRECTIONS

- 1. Mix the Filling:** In a large bowl, combine mashed potatoes, cabbage, green onions, cheddar cheese, breadcrumbs, egg, melted butter, salt, and pepper. Mix until the mixture holds together well.
- 2. Shape into Balls:** Form the mixture into small balls, about 1 inch in diameter. Place them on a plate or tray and chill briefly if the mix is too soft.
- 3. Fry the Colcannon Balls:** Heat olive oil in a skillet over medium heat. Once hot, add the balls in batches. Fry for 3-4 minutes per side until golden and crisp. Turn gently to avoid flattening them.
- 4. Drain & Serve:** Transfer to a paper towel-lined plate to drain excess oil. Serve hot as an appetizer or alongside your favorite main course.

TIPS FOR SUCCESS

Use firm mashed potatoes -too much cream or butter can make the mix too loose.

Chill the formed balls for 10-15 minutes before frying to help them hold shape.

Don't overcrowd the pan -fry in batches for best results.

Add herbs like parsley or thyme for an extra layer of flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/irish-inspired-colcannon-balls-with-cheese-cabbage-green-onions/>