



Go Green with Cabbage, Dill, Parsley, Pickles, Green Onions, Capers

Irish Colcannon Corned Beef Pizza

It's a gourmet Irish dinner on a pizza crust!

Colcannon Filling:

- 1 Tablespoon olive oil, divided
- 1 (1 oz.) slice corned beef, coarse chopped
- 1/2 cup chopped red onion
- 1 cup shredded cabbage, coarse chopped
- 1 clove garlic, minced
- 1-1/2 cup prepared mashed potatoes
- 1/2 Tablespoon prepared Dijon mustard
- 2 Tablespoons sour cream

Corned Beef Pizza

- 1 (13.8 oz.) container refrigerated classic pizza crust dough

Olive oil spray as needed
1 teaspoon caraway seeds
1/2 pound deli corned beef slices
4 ounces Swiss cheese, finely chopped
2 ounces Pepper Jack Cheese, finely chopped
2 Tablespoons chopped red onions
1 Tablespoon chopped fresh dill
2 Tablespoons chopped parsley
2 Tablespoons Chicago neon green pickle relish
2 Tablespoons well-drained capers
2 Tablespoons diagonal cut green onions
2 Tablespoons apple jelly
1/2 Tablespoon Dijon mustard
Prepared Ranch Dressing as desired

Preheat oven to 400-degree F oven. Use 12 to 14 inch black pizza pan.

Prepare Colcannon Filling: Place 1/2 Tablespoon oil in heavy hot skillet, add corned beef slice; cook several minutes until browned; remove to plate and cool. Dice into smaller pieces; set aside.

Place remaining oil in skillet with onions, sauté 1 minute to soften; add cabbage and garlic, cook stirring until soft and translucent. Stir in cooked corned beef pieces.

Place warm mashed potatoes in large bowl, stir in cabbage mixture; add mustard and sour cream; stir to combine. Set aside.

Prepare Pizza: Unroll and flatten refrigerated dough crust in lightly oiled black 12 to 14-inch pizza pan. Sprinkle caraway seeds over crust, gently pat seeds into crust. Lightly spray with olive oil. Spread colcannon potato filling evenly over crust. Bake in preheated 400-F degree oven for 8 minutes.

Prepare Corned Beef Sausage-like Rounds: Size of the corn beef rounds will depend on size of your corn beef slices. Layer 3 or 4 corn beef slices on top of one another. From the short side, tightly roll up forming 2 to 4 logs; cut your rounds about 1/2 inch thick. You should have about 12 corned beef rounds. (I used deli corn beef slices about 1 inch thick.)

Remove pizza from oven. Sprinkle the top with finely chopped Swiss cheese and Pepper Jack Cheese. Sprinkle with chopped red onions.

Arrange 12 corned beef rounds over pizza, press down lightly; Place back into 400-degree F oven; bake about 10 minutes or crust is lightly brown.

Sprinkle with chopped dill, parsley, green relish, capers, and green onions. In a small bowl, stir apple jelly and mustard together until smooth. Brush over corned beef rounds.

Slice pizza into wedges to serve. Make sure each slice has one or two corned beef rounds. Don't cut through the rounds for a better appearance. Garnish with drizzles of ranch dressing as desired.

Yield: Serves: about 8 slices

Cook's Note: To make this recipe easier, buy already prepared mashed potatoes that just need to be rewarmed. Our recipes used all the loaded add-ins. Add your favorite add-ins. The apple-mustard glaze is easy to make and adds a wonderful flavor to the corned beef.

About the Recipe: This Irish favorite potato dish has creamy mashed potatoes with cabbage and adds more flavor with bits of corned beef and a touch of mustard. It's spread over a prebaked caraway pizza crust and topped with melt-away cheeses, red onions, and 12 corned beef sausage-like rounds. Add a final sprinkle of bright green dill, parsley, green onions, capers and drizzles of ranch dressing to add that magic March touch to the oh-so delicious pizza. It's a real gourmet Irish dinner in a pizza crust.