

# Scandinavian Greens, Potatoes and Sausage

*From – From Asparagus to Zucchini*

1 lb kale, collard greens, Swiss chard or other greens  
2 lb baking potatoes  
1 lb kielbasa (Polish sausage) or other smoked sausage  
salt & freshly ground black pepper  
¼ cup breadcrumbs  
1 to 2 Tbsp butter

- Wash greens and remove tough ribs.
- Bring a large pot of salted water to boil; add greens, cover and cook over medium heat until tender, about 10 minutes.
- Drain, rinse, cool, and chop.
- Peel potatoes, dice and bring to boil in salted water. Cook 5 minutes.
- Prick sausages, add to potatoes and continue to cook until potatoes are tender.
- Remove sausages and drain potatoes.
- Mash potatoes and greens together; season with salt and pepper.
- Butter a casserole dish and spread in the potato mixture.
- Cut sausages into 2” pieces and distribute over top of casserole.
- Sprinkle with breadcrumbs and dot with butter or margarine. (Can be held at this point until ready to bake.)
- Set oven temperature to 350 degrees.
- Bake casserole until heated through, about 30minutes.



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