

Slow Cooker Corned Beef & Cabbage Soup



6-8 Servings

INGREDIENTS

- 4 cups chicken stock
- 12 ounces of beer
- 1 ½ pounds corned beef, cut into large chunks
- 1 ½ pounds Yukon gold potatoes, diced into bite-sized pieces
- 2 carrots, peeled and diced
- 2 celery stalks, diced
- 1 medium white onion, peeled and diced
- 1 small head green cabbage, quartered, cored, and shredded
- 1 bay leaf
- Generous pinch of salt and freshly ground black pepper
- Chopped fresh parsley for serving

INSTRUCTIONS

1. Add all ingredients to a large slow cooker bowl and toss to combine
2. Cover and cook on low for 7-8 hours or on high for 3-4 hours, or until the beef is tender and shreds easily
3. Transfer the beef chunks from the stew to a separate plate and use two forks to shred it into bite-sized pieces
4. Return the beef to the stew and stir to combine
5. Taste and season with additional salt and pepper if needed
6. Remove the bay leaf
7. Serve warm and garnish with fresh parsley, if desired

