SLOW COOKER CORNED BEEF AND CABBAGE SOUP WITH CARROTS AND POTATOES

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6-8 servings

4 cups chicken stock
1 12 ounce bottle 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 stalks celery, diced
1 medium white onion, peeled and diced
1small head green cabbage, quartered, cored, and shredded
1 bay leaf
Generous pinch of salt and freshly ground black pepper
Chopped fresh parsley for serving

Directions:

- Add all ingredients to a large slow cooker bowl and toss to combine
- 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
- Transfer the beef chunks from the stew to a separate plate and use to forks to shred it into bite-sized pieces
- Return the beef to the stew and stir to combine
- Taste and season with additional salt and pepper if needed
- Remove the bay leaf
- Serve warm and garnish with fresh parsley, if desired