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