

# delish Slow Cooker Corned Beef & Cabbage

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6 Servings

30 minutes to make it

Cook time is 5 hours in a slow cooker

1 medium yellow onion, cut into large wedges

3 large carrots, cut into thirds

stalks celery, cut into thirds

1/2 lb. baby potatoes, halved

(2-3 lb) corned beef brisket kosher salt

Freshly ground black pepper 1 packed pickling spice

sprigs thyme

2 bay leaves

1/2 green cabbage, cut into large wedges



## DIRECTIONS

- 1 Add onion, carrots, celery and potatoes to bowl of your crock pot. Place corned beef on top and season generously with salt, pepper, and pickling spices. Scatter thyme and bay leaves over meat and fill slow cooker bowl with water until it is almost completely covering the meat.
- 2 Cook on high for 4 to 4 1/2 hours, or low for 9 to 10 hours, until meat is tender. Add cabbage to crock pot and cook on high for 45 minutes to 1 hour more until cabbage is tender and cooked through. Remove meat and vegetables from slow cooker, slice and serve.