

Instant Pot Corned Beef and Cabbage

ingredients:

- 3 pound flat cut corned beef brisket with seasoning packet
- 4 cups of beef broth
- 1 large onion, quartered
- 8 cloves of garlic
- 6 medium red potatoes, quartered
- 3 large carrots, cut into 2-inch pieces
- 1 small cabbage, cut into 6 wedges

directions:

- Rinse the corned beef under cold water to remove excess salt and gel.
- Combine the seasoning packet, onion, and garlic in the pressure cooking pot. Put a metal rack in the bottom of the pressure cooking pot, place corned beef on the rack. and pour the beef stock on top.
- Lock the lid in place. Select High Pressure and 90 minutes cook time.
- When the cook time ends, turn off the pressure cooker. Allow the pressure to release naturally for 10 minutes, then finish with a quick pressure release. When the valve drops, carefully remove the lid.
- Remove the cooked corned beef from the pressure cooking pot to a platter or cutting board. Slice meat across the grain and cover with aluminum foil until ready to serve. Remove the rack from the cooking pot.
- Add the potatoes, carrots, and cabbage to the broth in the cooking pot. Lock the lid in place. Select High Pressure and 3 minutes cook time.
- When the cook time ends, turn off the pressure cooker and use a quick pressure release. When the valve drops, carefully remove the lid. Check the potatoes with a fork. If you would like them cooked more tender, select Sauté and simmer, stirring occasionally, until they reach your desired tenderness.
- Remove the carrots, cabbage, and potatoes from the pressure cooking pot to the serving platter. If desired, strain the juices remaining in the pot, skim off the fat, and transfer to a gravy boat or bowl to ladle on top of the meat.

Recipe courtesy [Pressure Cooking Today](#)