



**Century**  
Federal Credit Union

# Recipes for Success

## Corned Beef & Cabbage Soup

Jen, Marketing Director

### Ingredients

- 2 Tbsps. olive oil
- 3 carrots, diced
- 3 stalks celery, diced
- 1 onion, diced
- 1 yellow pepper, diced
- 1lb. corned beef, w/ seasoning
- 2 bay leaves
- 2 Tbsps. parsley
- 6 cups water
- 2 potatoes, diced
- 1 small head of cabbage, chopped



### Directions

1. In a large soup pot, heat oil on medium. Sauté carrots, celery, onion, and pepper until soft, about 3-4 minutes.
2. Add corned beef, seasoning packet, bay leaves, parsley. Cover and bring to a boil.
3. Lower heat and simmer for 3 hours.
4. Remove corned beef and place on a cutting board. Shred the meat and return it to the soup bowl.
5. Add potatoes and cabbage and cook until tender, about 45 minutes.
6. Remove bay leaves and serve.