

Corned Beef Dinner Recipe

This recipe is prepared in an electric pressure cooker or Instant Pot.

Servings: 4-6

Difficulty Level: Medium

Prep Time: 10 minutes

Cook Time: 1 hour 15
minutes

Ingredients:

- 4 lbs. corned beef brisket (with spice packet)
 - 4 cups of water
 - 4 cloves of garlic
 - 3 medium size sweet onions
 - 2 lbs. red potatoes, quartered (about 6 potatoes)
 - 3 cups of baby carrots
 - 1 head green cabbage, cut into large wedges
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Directions:

- 1.Layer on the bottom of the electric pressure cooker 3 peeled and cut onions. Place the beef brisket on top of onions.
 2. spoon garlic on top before sprinkling the spice packet on top of beef.
 - 3.Carefully pour in 4 cups of water before placing lid on to cook. FOLLOW MANUAL DIRECTIONS for meat on your Instant Pot or other Electric Pressure Cooker. Mine is about 50 minutes. Each appliance is different.
 - 4.Cut up the red potatoes, carrots and cabbage while meat is cooking.
 - 5.Once meat cooking cycle is complete be sure to check the internal temperature for recommended temp. Remove the meat from the pressure cooker wrapping in foil so the meat can rest while vegetables are being cooked.
 - 6.Add the red potatoes, carrots, and cabbage to the pressure cooker with juice. Cook as the manual directs for vegetables. This usually takes about 5 minutes. Manually release pressure right away. Serve with the corn beef right away!
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Notes:

Be sure to follow electric pressure cooker manual recommendations for cooking the meat and vegetables. Can be stored in the refrigerator after cooked for about 3 days but best if served immediately.