

Corned Beef and Napa Cabbage

Elevate the traditional corned beef and cabbage with Napa cabbage's delicate texture and flavor. Sauté Napa cabbage with onions and potatoes to create a dish that's both hearty and fresh. Its tender leaves quickly absorb the rich flavors, adding a vibrant twist to this Irish favorite.



<https://www.melissas.com/blogs/entree/corned-beef-and-napa-cabbage>

Servings 6 - 8 servings

Prep Time 10 minutes

Cook Time 3 hours

Ingredients

- 3 lbs. corned beef brisket
- 1 tsp black peppercorns
- 1 tsp mustard seeds
- 1 bay leaf
- 4 medium Baby Dutch Yellow Potatoes, cubed
- 2 medium onions, sliced
- 1 small head Napa cabbage, chopped
- 3 tbsp butter

Directions

1. Place corned beef in a large pot and cover with water. Add peppercorns, mustard seeds, and bay leaf. Simmer for 2–3 hours until tender.
2. Remove the beef and let it rest. Reserve 1 cup of cooking liquid.
3. In a large skillet, melt butter over medium heat. Sauté onions until soft, then add Dutch Yellow potatoes and reserved cooking liquid. Cover and cook until the potatoes are tender.
4. Add Napa cabbage, stir, and cook uncovered for 5–7 minutes until tender.
5. Slice corned beef and serve with the cabbage-potato mixture.