

# Filipino Corned Beef and Cabbage



## Ingredients

- ⅓ cup butter
- 1 teaspoon olive oil
- ½ onion, chopped
- 3 cloves garlic, minced
- 4 Roma tomatoes, cubed
- ⅓ small head cabbage, cored and cut into strips
- ¼ cup chicken stock, or more to taste
- 1 (12 ounce) can corned beef

## Directions

1. Heat butter and oil in a large pot over medium heat. Add onion and garlic and cook until onion is soft and translucent, about 5 minutes. Add tomatoes and heat through, about 3 minutes.
2. Stir in cabbage and cook until softened, about 5 minutes. Add a splash of chicken stock and heat through, about 3 minutes.
3. Mix in corned beef and cook until heated through and flavors have combined, about 10 minutes