What can’t an **Instant Pot** do? The answer: ***nothing***!

The instant pot is truly a wonderful tool, amirite? If you happen to have one and are eagerly awaiting what to make in it next, look no further! Making this dish in your instant pot cuts the cook time drastically, so you can spend less time in the kitchen and more time celebrating St. Patrick’s Day.

We LOVE corned beef, and we’re sure that you do as well. This particular version—bursting with flavor and paired with heaping amounts of cabbage, carrots, and other fresh veggies—is sure to be a huge crowd pleaser. The beef itself is tender, succulent, and oh-so-good.

If you happen to have leftovers, we implore you to make this classic reuben. We think that it *might* be one of the all-time best sandwiches? Yeah, it's that good.

Yields: 6 servings

Prep Time: 0 hours 15 mins

Total Time: 2 hours 45 mins

**Ingredients**

1 large onion, cut into wedges  
1 (2-lb.) corned beef brisket, with seasoning packet  
4 c. low-sodium chicken broth  
1 small head cabbage, core removed and cut into wedges  
1 lb. baby potatoes, halved  
4 medium carrots, sliced and cut on the bias  
3 tbsp. extra-vigin olive oil  
Kosher salt  
Freshly ground black pepper  
Freshly chopped parsley, for serving

**Instructions**

• Place onion in bottom of a 6-quart Instant Pot. Place brisket on top and add seasoning packet. Pour in broth and seal lid. Set to pressure cook on high for 90 minutes.

• Follow manufacturer's guide for quick release, then remove corned beef and onions from Instant Pot. Keep remaining cooking liquid inside Instant Pot. Cover beef and keep warm.

• Add cabbage, potatoes, carrots, and oil to Instant Pot. Season with salt and pepper, then seal the lid. Set to pressure cook on high for 4 minutes.

• Follow manufacturer's guide for quick release, then remove lid and serve vegetables with corned beef. Garnish with parsley and spoon additional cooking liquid over beef, if desired.