

# Slow Cooker Corned Beef and Cabbage Chowder

Prep Time: 15 minutes | Yield: 6 Servings

Recipe Adapted from: [SouthernFood.About.com](http://SouthernFood.About.com)

This easy crock-pot soup is a delicious way to enjoy corned beef dinner leftovers, and it's so quick to put together. Serve this chowder with hot baked rolls or biscuits for a great family meal.



## Ingredients:

- 1 ½ cups diced Painted Hills Natural Beef - Corned Beef
- 2 cups diced potatoes
- 1 cup diced carrots
- 1 cup diced cabbage
- 1/2 cup chopped onion
- 1 cup chicken broth
- 2 cans (10 ¾ ounces each) cream of potato soup
- 1 cup half-and-half or whole milk
- salt and pepper, to taste

## Directions:

1. In a 4 to 6-quart slow cooker, combine the corned beef, potatoes, cabbage, carrots, onions, chicken broth, and cream of potato soup. Cover and cook on LOW for 4 to 5 hours, stirring about halfway through cooking.
2. Add 1 cup of half-and-half and salt and pepper, to taste.
3. Cover and cook for 25 minutes longer.
4. Add more milk or more half-and-half to thin slightly, if desired.

