

Recipes

Hearty Beef and Vegetable Soup

Equipment:

Cutting Board

Mixing spoon

Number of Servings: 8 Prep Time: 20 minutes

Total Time: 1.5 hours

Can opener

Colander

Spatula

Knife

Stock pot with lid

Ingredients:

 pound ground beef, extra lean
onions, chopped
medium potatoes, peeled and chopped
stalks celery, chopped
carrots, diced
ounces low sodium tomatoes, canned

- 15 ounces mixed vegetables, canned
- 15 ounces green beans, canned

Directions

- Heat stock pot to medium. Place ground beef in stock pot and use a spatula to break beef into small pieces as it browns. Keep on stirring and breaking into small pieces until it is no longer pink. Once it is done, put browned beef on a plate covered with several layers of paper towels to absorb fat. Drain fat from stockpot. Set browned beef aside.
- 2. Wash and peel onions potatoes, and carrots. Chop onions and add to pot to brown. Cut up potatoes in 1/2" inch cubes and add to pot. Slice carrots and celery and add to pot.
- 3. Add enough water to cover. Bring to a boil and reduce heat. Cook until tender, about 30 minutes.
- 4. While vegetables are cooking, open canned vegetables and green beans, pour in a colander, and rinse under cool water to remove sodium. Allow to drain.
- 5. Add mixed vegetables, green beans and ground beef and bring to a boil. Reduce heat, cover and simmer for 30 minutes. Serve.

For more recipes, please visit: www.fcs.ext.vt.edu/recipes



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Nutr Serving Siz Servings: 8	ze: 1 1/2 c	Facts	
Amount Per	Serving		
Calories 306		Calories from Fat 99	
		%Daily Value*	
Total Fat 10g			15%
Saturated Fat 4g			20%
Cholester	ol Omg		0%
Sodium 21	10mg		9%
Potassium 1462mg			42%
Total Carbohydrate 39g			13%
Dietary Fiber 9g			36%
Protein 17g			34%
Vitamin A	205%	Vitamin C	98%
Iron	22%	Calcium	11%
*Percent Dai	ly Values are	based on a 2,000 cal	orie diet

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