



Everything

—HERBAL—

by Cheryl Jabz

Cheryl's Hearty HAMBURGER SOUP

Cheryl's Herbal Twist

For an extra herbal flavor, stir in 1 tablespoon fresh chopped parsley during the last 10 minutes of cooking.

The rosemary pairs wonderfully with the beef and gives the soup a homemade farmhouse flavor.

INSTRUCTIONS:

- 1 In a large soup pot, brown the ground beef over medium-high heat.
- 2 Add the diced sweet onion and cook until softened, about 5 minutes. Drain excess grease if desired.
- 3 Stir in garlic powder, onion powder, salt, pepper, basil, oregano, parsley, rosemary, thyme, and the bay leaf.
- 4 Add beef broth, diced tomatoes, tomato sauce, and tomato paste. Stir well until the tomato paste is fully incorporated.
- 5 Add the mixed vegetables. Bring the soup to a boil.
- 6 Reduce heat and simmer uncovered for 30–40 minutes, stirring occasionally.
- 7 While the soup simmers, cook the elbow macaroni in a separate pot according to package directions. Drain well. Stir the cooked macaroni into the soup just before serving.

INGREDIENTS:

- 1½ lbs lean ground beef
- 1 large sweet onion, diced
- 1 (32 oz) container beef broth
- 4 cups water
- 4–7 beef bouillon cubes
- 1 (14.5 oz) can diced tomatoes
- 1 (15 oz) can tomato sauce
- ½ (6 oz) can tomato paste
- 2 (16 oz) bags frozen mixed vegetables
- ½ box elbow macaroni (about 8 oz)
- 1 tsp garlic powder & 1 tsp onion powder
- 1 tsp dried basil & 1 tsp dried oregano
- 1 tsp dried parsley & ½ tsp dried thyme
- ¼ tsp ground rosemary
- 1 bay leaf & 1 tsp salt (or to taste)
- ½ tsp black pepper

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