

## **Hearthside Vegetable Beef Soup**

1 T. olive oil	1 16-oz. can tomato sauce
1 onion, chopped	1 14-oz. can Rotel (mild)
1 clove garlic, minced	1 32-oz. carton beef broth
2 lb. ground beef	1 c. red wine
4 carrots, sliced	1 c. frozen peas
4 celery stalks, sliced	1 tsp. dried parsley
1 large potato, diced	1 tsp. dried basil

### **Directions**

In large pot or Dutch oven, sauté onion in olive oil over medium heat until translucent. Add garlic, sauté 1 minute. Add ground beef; season with salt and pepper to taste, and cook until browned. Add sliced veg, tomato sauce and Rotel, broth, and wine. Bring to a boil. Add peas and herbs. Reduce heat to low and simmer at least one hour until veg is tender, or as long as you like up to six hours.

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