HAMBURGER STEW

Ingredients:

- 2 pounds ground beef extra lean or ground turkey
- 2 medium yellow onions, chopped
- 2 cans (14-1/2 ounces each) stewed tomatoes
- 1 can Rotel tomatoes
- 8 medium carrots, thinly sliced
- 4 celery ribs, thinly sliced
- 2 medium potatoes, peeled and cubed
- handfull of fresh mushrooms
- 1.5 cans low sodium beef broth
- 1 to 2 tablespoons salt
- 1 to 2 teaspoons pepper

Directions:

Cook beef over medium heat; drain. Saute onion, carrots, mushrooms and celery; drain. Combine all ingredients; bring to a boil. Reduce heat; cover and simmer for 30 minutes until vegetables and potatoes are tender. Uncover; simmer 20-30 minutes longer or until thickened. Enjoy!