

Hearty Hamburger Soup

Ingredients

2 lbs lean ground beef
1 white onion, peeled and diced
1¼4 teaspoon ground black pepper, more to taste
1¼2 teaspoon dry oregano, more to taste
1¼2 teaspoon dry basil, more to taste
1¼4 teaspoon seasoning salt
1 (1 1/2 ounce) envelope onion soup mix
6 cups water, more to desired consistency
1 (8 ounce) can tomato sauce
1 tablespoon soy sauce
1 (15 ounce) can diced tomatoes, undrained
1 (15 ounce) can corn, drained
1 cup celery, sliced
1¼4 cup celery leaves, coarsely chopped
1 cup fresh carrot, sliced
1 cup white potato, peeled and cut into small cubes
garlic salt, to taste
shredded parmesan cheese, to serve
sour cream, to serve

Directions

Brown ground beef and onion in a large pot. Drain if needed.
Add spices and onion soup mix.
Stir in water, tomato sauce and soy sauce. Bring to a boil; then reduce heat, cover, and simmer for 15 minutes.
Add the rest of the ingredients up to the potatoes bring to a boil; reduce heat, and simmer uncovered until potatoes and carrots are tender about 30 minutes. (Add more water if needed).
Season to taste with garlic salt.
Serve with shredded parmesan cheese and sour cream.Source:

