

Hearty Hamburger Soup

Ingredients:

- 2 lbs lean ground beef
- 1 white onion, peeled and diced
- 1/4 teaspoon ground black pepper, adjust to taste
- 1/2 teaspoon dried oregano, adjust to taste
- 1/2 teaspoon dried basil, adjust to taste
- 1/4 teaspoon seasoning salt
- 1 (1 1/2 ounce) envelope onion soup mix
- 6 cups water, adjust 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
- 1/4 cup celery leaves, coarsely chopped
- 1 cup fresh carrots, sliced
- 1 cup white potatoes, peeled and cut into small cubes
- Garlic salt, to taste
- Shredded Parmesan cheese, for serving
- Sour cream, for serving

Directions:

1. In a large pot, brown the ground beef and diced onion. Drain any excess fat if needed.
2. Stir in the ground black pepper, dried oregano, dried basil, seasoning salt, and onion soup mix.
3. Pour in the water, tomato sauce, and soy sauce. Bring the mixture to a boil, then reduce the heat, cover, and simmer for 15 minutes.
4. Add the diced tomatoes, drained corn, sliced celery, celery leaves, sliced carrots, and cubed potatoes. Bring the soup to a boil again, then reduce the heat and simmer uncovered until the potatoes and carrots are

tender, about 30 minutes. If the soup becomes too thick, add more water to reach your desired consistency.

5. Season the soup to taste with garlic salt.
6. Serve the hearty hamburger soup hot, garnished with shredded Parmesan cheese and a dollop of sour cream.

Enjoy your delicious and comforting soup! Let me know if you need further assistance.