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QUICK HAMBURGER SOUP

Prep Time: 20 mins

Cook Time: 25 mins

Total Time: 45 mins

Ingredients

- ❖ 8 ounce(s) beef, extra-lean ground
- ❖ 8 ounce(s) turkey, ground, uncooked
- ❖ 2 medium onion(s), finely chopped
- ❖ 2 carrot(s), coarsely shredded
- ❖ 2 stalk(s) celery, sliced
- ❖ 2 clove(s) garlic, minced
- ❖ 6 cup(s) broth, reduced-sodium beef
- ❖ 29 ounce(s) tomatoes, diced, 2 cans, 14 1/2 ounces each, undrained
- ❖ 1 tablespoon sage, fresh, or 1 teaspoon crushed, dried sage
- ❖ 2 teaspoon thyme, fresh, or 1 teaspoon crushed, dried thyme
- ❖ 1 teaspoon rosemary, fresh, or 1/2 teaspoon crushed, dried rosemary
- ❖ 1/4 teaspoon salt
- ❖ 1/4 teaspoon pepper, black ground
- ❖ 2 medium potato(es), chopped
- ❖ sage, fresh, optional

Preparation

1. In a Dutch oven, combine beef, turkey, onion, carrot, celery, and garlic; cook until meat is brown and onion is tender. Drain off fat. Stir beef broth, undrained tomatoes, 1 tablespoon sage, thyme, rosemary, salt, and pepper into beef mixture in Dutch oven. Bring to boiling; stir in potatoes. Reduce heat. Cover and simmer for 10 to 15 minutes or until vegetables are tender. If desired, garnish with additional fresh sage.

