

Chili-Beef-Potato Soup

Printed from Beef Recipes at <http://www.beefrecipes.us/>

A delicious and creamy beef stew spiced with chili flavors and bursting with fresh, crispy vegetables. This savory dish is a wonderful fusion of traditional chili and beef stew. Serve with crusty bread and top with cheddar cheese for a filling and memorable meal.

Ingredients:

1/2 lb ground beef
1 medium onion, chopped
1/2 c. celery, chopped
1 can (16 oz) tomatoes, diced and undrained
2 c. potatoes, peeled and diced
1 (10 oz) can condensed beef broth
1 1/3 c. water
1 tsp chili powder
1/2 tsp salt
1/2 tsp Worcestershire sauce
1 c. cooked peas

Directions:

1. In large saucepan brown beef. Add onion and celery and cook until aromatic and tender.
2. Add tomatoes, potatoes, beef broth, water, chili powder, salt and Worcestershire sauce. Cover and cook until potatoes are tender (apr. 12-15 minutes.)
3. Stir in peas. Cook for 20 minutes or until thickened.

Serve hot.

Author: Catherine Herzog