

Recipe: *Slow Cooker Beef and Vegetable Soup*

*of Toni* TAPE & TAKE Recipe

Yields: 8-10 servings Cook Time: 8 hrs

Ingredients:

1 can sliced potatoes (15 oz) • 1 can green beans (14.5 oz) • 1 can lima beans (15.2 5oz)

1 can peas (15 oz) • 1 can corn (15.25 oz) • 1 can sliced carrots (14.5 oz)

2 large cans tomato soup (23.2 oz each) • 2 pounds stew beef • 1 tablespoon sugar

2-3 cups beef broth

Directions:

Drain all of the canned vegetables. Stir well (it will be pretty full!)

Cook on low for about 8 hours.



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Recipe: *Beef and Vegetable Soup*

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Yields: 8-10 servings Reheat/Cook Time: 20 / 30 minutes

Made with love by: \_\_\_\_\_

To Reheat Entire Pot:

Pour soup into large pot. Turn heat on medium low heat.

Heat for 20-30 minutes or until hot.

To Reheat a serving:

Pour 1-2 cups of soup into a bowl.

Reheat in microwave for 1-2 minutes



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