



Stuffed Pepper Soup

By Susie Saccoman

The GREAT
MINNESOTA
Recipe

SERVINGS: 6-8

INGREDIENTS

- 1 lb. ground beef
- 1 lb. ground pork or Italian sausage
- 1 sweet onion
- 1 clove garlic
- 1 tbsp tomato paste
- 2 celery hearts
- 2 heirloom carrots
- 3-4 bell peppers (color variety)
- 1 small crate sweet cherry or grape tomatoes
- Fresh herb blend
- 1 box unsalted vegetable stock

DIRECTIONS

1. Brown meat in a large soup pot with a tbsp of olive oil, salt, and pepper.
2. Use a slotted spoon to take meat from the pot and reserve.
3. Add onion, finely minced garlic, and chopped celery, carrot, and peppers. Sauté.
4. Add sliced tomatoes and fresh herbs. Sauté.
5. Return the meat to the pot along with tomato paste and sauté.
6. Pour in box of vegetable stock. Add water to reach desired level. Bring to boil then drop heat and simmer.
7. To serve: ladle finished soup in a bowl and top with a scoop of cooked wild or white rice. Top with minced herbs (cilantro, parsley, arugula, serrano peppers, lemon zest and juice, salt, and pepper).