

# Grandma Hamburger Vegetable Soup

**Preparation time:** 15 minutes

**Cooking time:** 2 hours

**Total time:** 1 hour 15 minutes

**Servings:** 4

## Ingredients

500g ground beef

1 ½ cup Beef Stock

1 can Dice tomatoes

1 green Bell pepper, diced

2 large potatoes, diced

1 medium Onion, chopped

1 pack (24 ounce) frozen Mix vegetables

1 pack (16 ounce) frozen Okra

1 jalapeno, deseeded and sliced

1 tbsp beef seasoning

1 tbsp black pepper

1 tbsp dried parsley

## Preparation

**Steps 1:** Gather all the ingredients.



**Step 2:** Place a pan over medium heat and add ground beef to it. Add ½ chopped onion, and season with black pepper, parsley and beef seasoning.



**Step 3:** Mix well and let it cook for 5 to 7 minutes or until the beef gets a brown color.



**Step 4:** Add diced canned tomatoes to the beef mix.



**Step 5:** Add frozen okra and mixed vegetables.



**Step 6:** Add 1 ½ cup beef stock to the beef and vegetable mixture.



**Step 7:** Using a sharp knife, peel and chop half remaining the onion. Also, remove the core of green bell pepper and Jalapeño pepper, deseed it and dice it as well.



**Step 8:** Add green bell pepper, chopped onion and jalapeno to the pot. cover the pot and reduce the heat. Let it simmer for 10 minutes.



**Step 9:** take off the lid and Pour a cup of water and give it a stir.



**Step 10:** Add diced potatoes to the mixture.



**Step 11:** Stir to mix everything. Cover the pot with lid, and let the mixture simmer on medium-low heat for 1 hour and 30 minutes or until the potatoes and the rest of the vegetables are tender.



**Step 12:** Once the vegetables are tender, serve this hearty soup with freshly baked bread as a side. Enjoy!





