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Veggie Beef Soup

3 Tbsp. Extra Virgin Olive Oil (EVOO)	1 medium chopped zucchini
1 pound well-trimmed beef stew meat, cut into bite-size pieces	1 (10-ounce) package frozen cut green beans (thawed)
1 tsp. Tennessee Gourmet® Savory Beef Rub	1 cup frozen corn (thawed)
1 medium peeled and cubed baking potato	1 (16-ounce) can tomato sauce
1 cup thinly sliced carrots	1 (14-ounce) can low-sodium beef broth
1 cup packaged angel hair coleslaw mix (finely shredded cabbage)	1 tsp. dried oregano
1 medium chopped onion	Salt and pepper to taste

Sprinkle the beef with Savory and allow to rest for 30 minutes.

In a large skillet heat EVOO and lightly brown stew meat, remove from pan and place in a large slow cooker.

Layer into the cooker all remaining ingredients. Press down ingredients with the back of a large spoon. Add enough water to just cover vegetables. Cook on low 8 to 10 hours