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Oma's (Un)Stuffed Green Pepper Soup

Ingredients:

- 1½ lb lean ground beef
- 1 - 2 Tbsp olive oil
- 1 cup diced onion
- 1 clove garlic, crushed
- 1 cup chopped red and/or yellow pepper
- 2 cup chopped green pepper
- 28-oz can crushed or ground tomatoes
- 28-oz can diced tomatoes
- 6-oz can tomato paste
- 1 tsp salt
- 2 - 3 cups beef broth (as needed)
- salt and pepper as needed
- 3 cups hot cooked brown rice (to serve separately)

Instructions:

1. Brown ground beef in olive oil in a large pot or dutch oven. Drain fat, if any.
2. Add onions and continue cooking about 5 minutes.
3. Add remaining ingredients. Stir well and bring to simmer. If needed, add more beef broth. Cover and let simmer about 30 - 45 minutes or until veggies are tender, stirring occasionally.
4. Season with extra salt and pepper if needed.
5. Fill soup bowls $\frac{2}{3}$ full, topping with about $\frac{1}{2}$ cup cooked rice.
6. Makes 8 servings