

Simple Beef Orzo Soup

Preparation time: 37 min

Difficulty: Easy

Ingredients

- Carrots, chopped: 2 to 3
- Celery sticks, chopped: 2
- Cumin: 1 tsp
- Dry (uncooked) orzo pasta: 1 cup
- Extra virgin olive oil: to taste
- Garlic cloves, minced: 3
- Handful chopped fresh parsley: to taste
- Lean ground beef (or turkey): ¾ lb
- Low-sodium vegetable or chicken broth: 32 oz
- Paprika: 1 tsp
- Salt and pepper: to taste
- Yellow onion, chopped: 1



Preparation

If you're looking for an easy, comforting, weeknight recipe, this beef orzo soup will deliver!

1. In a cooking pot, heat 2 tbsp extra virgin olive oil until shimmering but not smoking. Add onions, carrots, and celery. Cook for 3 to 4 minutes, stirring regularly, until softened.
2. Add ground meat and minced garlic. Season with salt, pepper, cumin, and paprika. Cook on medium-high, tossing regularly, until meat's fully browned. (Drain any excess fat and return pot to the heat).
3. Add **Pomì Organic Chopped Tomatoes** and broth. Bring to a boil, then lower heat and simmer for 10 minutes.
4. Add orzo and raise the heat to medium-high. Place the lid (leaving it somewhat open) on the pot. Cook orzo to al dente (about 8 to 10 minutes).
5. Remove from heat and stir in fresh parsley. Taste and adjust seasoning to your liking.
6. Transfer to serving bowls and enjoy!

Recipe by Suzy Karadsheh of TheMediterraneanDish.com

For this recipe we used:

Organic Tomato Pulp
1 box

