

## The Best Hearty Vegetable Beef Soup - A Comfort Food Classic

homemade vegetable beef soup



**TIME**  
**15 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

For the Soup:

1 ½ lbs beef stew meat (or chuck roast, cut into bite-sized pieces)

2 tablespoons olive oil

1 small onion, diced

2 cloves garlic, minced

3 carrots, sliced

2 celery stalks, chopped

3 medium potatoes, diced

1 (15 oz) can diced tomatoes (with juices)

6 cups beef broth

1 cup tomato sauce

1 cup green beans (fresh or frozen)

1 cup corn kernels (fresh, frozen, or canned)

1 cup peas (optional, for added sweetness)

Seasonings:

1 teaspoon salt

½ teaspoon black pepper

1 teaspoon Italian seasoning

½ teaspoon smoked paprika (optional, for depth of flavor)

1 bay leaf

How to Make Hearty Vegetable Beef Soup

(Step-by-Step):

1. Brown the Beef:

2. Sauté the Aromatics:

3. Build the Broth:

4. Simmer Until Tender:

5. Add the Potatoes and Vegetables:

6. Taste and Adjust:

7. Serve and Enjoy!:

Pro Tips for the Best Vegetable Beef Soup:

Sear the beef well to build deep flavor in the broth.

Let it simmer low and slow - this makes the beef ultra-tender.

For a thicker soup, mash some of the potatoes before serving.

Want it faster? Use ground beef instead of stew meat and simmer for just 30 minutes.

What to Serve With Vegetable Beef Soup:

Garlic bread or cornbread - for soaking up the broth.

## DIRECTIONS

1. **Brown the Beef:** Heat olive oil in a large pot over medium-high heat. Add the beef stew meat and sear on all sides until browned (about 5 minutes). Remove and set aside.
2. **SautØ the Aromatics:** In the same pot, add onion, garlic, carrots, and celery. SautØ for 3-4 minutes until softened and fragrant.
3. **Build the Broth:** Return the browned beef to the pot. Add the diced tomatoes, tomato sauce, beef broth, salt, pepper, Italian seasoning, paprika, and bay leaf. Stir to combine.
4. **Simmer Until Tender:** Bring the soup to a boil, then reduce heat to low and let it simmer for 1.5-2 hours, or until the beef is fork-tender. Stir occasionally.
5. **Add the Potatoes and Vegetables:** Stir in the potatoes, green beans, corn, and peas. Simmer for another 20 minutes, or until the potatoes are soft.
6. **Taste and Adjust:** Remove the bay leaf and taste the soup. Adjust seasonings as needed.
7. **Serve and Enjoy!:** Ladle into bowls and serve hot. Enjoy with crusty bread or crackers for the perfect meal!
8. **Pro Tips for the Best Vegetable Beef Soup:** Sear the beef well to build deep flavor in the broth.
9. Let it simmer low and slow - this makes the beef ultra-tender.
10. For a thicker soup, mash some of the potatoes before serving.
11. Want it faster? Use ground beef instead of stew meat and simmer for just 30 minutes.

12. What to Serve With Vegetable Beef Soup: This soup is hearty on its own, but here are some great pairings:
13. Garlic bread or cornbread - for soaking up the broth.
14. Side salad - for a fresh contrast.
15. Grilled cheese sandwich - because why not?
16. FAQs (From My Kitchen to Yours): Q: Can I make this in a slow cooker?A: Yes! Brown the beef first, then add everything to a slow cooker and cook on LOW for 6-8 hours or HIGH for 3-4 hours.
17. Q: Can I freeze vegetable beef soup?A: Absolutely! Let the soup cool completely, then freeze in airtight containers for up to 3 months. Thaw overnight and reheat on the stovetop.
18. Q: What's the best beef for this soup?A: Stew meat or chuck roast is best because it becomes super tender when slow-cooked.
19. Q: Can I use different vegetables?A: Yes! Try zucchini, bell peppers, or mushrooms for a twist.
20. Why You'll Love This Recipe: This Vegetable Beef Soup is hearty, nutritious, and packed with bold flavors. Whether you're making it for meal prep, a cozy dinner, or to warm up on a chilly day, this soup is easy, delicious, and satisfying.
21. Try it out and let me know how it turns out! Do you prefer extra veggies or a spicier kick? However you make it, this soup is guaranteed to be a new family favorite. Happy cooking! ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/the-best-hearty-vegetable-beef-soup-a-comfort-food-classic/>