VEGETABLE NOODLE SOUP WITH BEEF BROTH

Servings: 02 | Prep time: 0:10 | Total time: 0:0

NUTRITION INFORMATION
Per serving
Calories: 380-435
Total fat: 23g
Carbohydrates: 37-47g
Protein: 9-11g

INGREDIENTS
1 cup Canned Beef Broth
1 cup diced Canned Potatoes
1 cup diced Canned Tomatoes
½-1 cup Canned Mixed Vegetables
1-1.5 cups Egg Noodles
3 tablespoons Vegetable Oil
Pepper and Seasoning Salt to taste

DIRECTIONS
1. Sauté the tomatoes and vegetables in a pan with vegetable oil.
2. Add pepper and seasoning salt to the pan.
3. Cook for about 5 minutes on medium heat until the vegetables are to your likings and have absorbed the seasoning.
4. Add the beef broth and potatoes to the pot with the vegetables and bring the broth to a boil on medium-high heat. After it has boiled and the potatoes are soft (note: canned potatoes take less time to cook than raw potatoes), reduce the heat to medium-low level and add the egg noodles.
5. Cover the pot and let the soup cook, stirring occasionally, until the noodles are soft. Serve and enjoy!