

Lincoln Brand

Steak Soup

- Olive oil
- Onion
- 1 lb LINCOLN BRAND Shaved steak
 - Garlic powder
 - Dried basil
- Canned diced tomatoes
 - Beef broth
 - Carrots
- Russet or Yukon gold potato
 - Salt
- Worcestershire sauce
- Freshly cracked pepper
 - Frozen peas
- Red wine vinegar



1. **Saute the onion and steak in olive oil** until the steak is no longer pink.
2. **Add the garlic and dried basil to the pot and saute.**
3. **Pour the tomatoes and rest of the soup ingredients to the pot and stir.**
4. **Simmer the soup for 8 minutes.**
5. **Add frozen peas and zucchini or green beans (if using) to the soup** and simmer for 10-12 minutes.
6. **Stir red wine vinegar into the soup, season to taste, and serve hot!**

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