

## Lisa's Quick Hamburger Soup

We love this soup for a busy weeknight when you get home and need something quick and delicious that will warm you right up! Lisa is a family friend that shared this recipe with my mother years ago and it has been a staple in our house ever since! Great for all you momma's...throw it all in and forget it while you're busy doing superhero mom things.

Prep Time: Enough time to thaw your hamburger, or none at all if you thaw your meat in the refrigerator the day prior

Cook Time: As little as 20 min, as long as 1 hour

### Ingredients:

- **2lbs Native Acres Ground Beef**
- 4-6 Bay Leaves
- 2 cans Cut Green Beans
- 2 cans Sliced Carrots
- 2 cans Diced Potatoes
- 2 cans Peas
- 2 cans Diced Tomatoes
- 2 cans Tomato Sauce

### Directions:

1. Brown hamburger meat and drain
2. Mix hamburger meat and all cans (with juice) into a large stock pot or dutch oven
3. Add Bay Leaves
4. Let simmer until hot (20 min – an hour, however much time you have!)
5. Add Beef Broth if you would like a thinner consistency
6. Serve with crackers and Enjoy! 😊

### Notes:

- Pro Tip: Freeze any leftovers into mason jars or freezer bags for your next Lisa's "Even Quicker" Hamburger Soup
- If you have fresh carrots, potatoes, green beans on hand...feel free to use them instead of canned!

