

# Cuisine Santé Beef Soup (Gluten Free)

## YIELD 6 SERVING

#### **Ingredients**

- 1 qt Water, boiling
- ½ oz HACO-Swiss Cuisine Santé Beef Flavored Stock
- 1 oz Extra Virgin Olive Oil
- ½ oz Roasted garlic, chopped
- ½ oz Onion, chopped
- 1 oz Roasted corn
- 1 oz Button mushrooms, chopped
- 1 oz Potatoes, chopped
- 1 oz Black beans, softened
- 1 oz Oven dried tomatoes with basil
- 1 oz Boniato, peeled and cut
- 1 oz Broccoli, cut into pieces
- 2 oz Prime sirloin beef
- 1 oz Parsnip, chopped
- 1 oz Fennel, chopped
- 1 pinch Thyme, fresh

#### **Preparation**

Bring 1 qt of water to a boil. In the meantime, sauté the chopped onions, garlic, corn, mushrooms in Extra Virgin Olive Oil. Add Cuisine Santé Beef Flavored Stock to the boiling water, lower heat and add the sautéed ingredients, potatoes, black beans, tomatoes, boniato and broccoli. Incorporate the sliced sirloin beef, parsnip, fennel and fresh thyme. Cook at medium to high heat until beef is tender and the potatoes, boniato and broccoli are softened.

#### Setting

Place soup in desired serving dish and then garnish with some cilantro and yucca.

#### **Specialty Ingredients**

#720 HACO-Swiss Cuisine Santé Beef Flavored Stock Extra Virgin Olive Oil

### **Nutritional Information**

Nutrition	Amount/Servir	ng %DV*	Amount/S	erving	%DV
Facts	Total Fat 4g	6%	Total Carb	. 17g	6%
Serv. size 8 oz (227g)	Sat. Fat 1g	4%	Fiber 3g		15%
Servings 6 Calories 127	Trans fats 0g		Sugars 2	g	
Fat Cal. 35	Cholest. 7mg	2%	Protein 8	g	
* Percent Daily Values (DV) are based on a 2,000 calorie diet.	Sodium 132mg	4%			
	Vitamin A 25%	Vitamin C 20%	Calcium 4	% Iron	10%