

UNSTUFFED PEPPER SOUP



Ingredients:

¾	Pound	Ground Beef
¾	Pound	Ground Pork
2	Medium	Green Peppers, chopped (about 2 cups)
1	Small	Sweet Onion, chopped (about 1 cup)
2	Cloves	Garlic, minced
1	Teaspoon	Dried Thyme
1	Teaspoon	Dried Rosemary
1	Teaspoon	Dried Parsley
1	Teaspoon	Smoked Paprika
1	Teaspoon	Ground Turmeric
2	Tablespoons	Agave (or Brown Sugar)
1	28 oz. Can	Diced Tomatoes with juice
1	15 oz. Can	Tomato Sauce
6	Cups	Beef Broth
1	Cup	Short Grain Rice
		Salt and Pepper to Taste
		Shredded Parmesan Cheese

Directions:

1. Saute ground beef and pork in a medium sized stock pot. Add green peppers, onion, garlic, thyme, rosemary, parsley, paprika, turmeric and agave. Season with salt and pepper. Cook until onion is translucent, stirring often.
2. Stir in diced tomatoes, tomato sauce, beef broth and rice. Bring to a boil, then reduce heat and simmer until rice is cooked, about 12 – 13 minutes.
3. Ladle into serving bowls and top with parmesan cheese.