

Mexican beef soup

Add some spicy warmth to your day with this Mexican beef soup recipe. It's a delicious holiday in Acapulco for your tastebuds!

- Serves:4
- Cooktime:1 hr 55 mins
- Preptime15 mins



Ingredients

- 2 tbs olive oil
- 500g Coles Australian Gravy Beef, cut into 2cm pieces
- 1 brown onion, thinly sliced
- 4 long red chillies
- 2 garlic cloves, crushed
- 1 tbs smoked paprika
- 2 tsp cumin seeds
- 2 tsp ground coriander
- 4 oregano sprigs
- 400g can crushed tomatoes
- 3 cups (750ml) beef stock
- 1 large green capsicum, seeded, cut into thin strips

- 2 large potatoes, peeled, chopped
- Sour cream, to serve
- Oregano leaves, extra, to serve
- Lime wedges, to serve

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

Method

1. Step 1

Heat half the oil in a large deep saucepan over medium heat. Add the beef and cook, stirring, for 5 mins or until browned. Transfer to a heatproof bowl.

2. Step 2

Heat the remaining oil in the same pan. Add the onion and cook, stirring, for 5 mins or until softened. Add the chilli, garlic, paprika, cumin, coriander and oregano. Cook, stirring, for 1 min or until fragrant.

3. Step 3

Add the tomato, stock and 1½ cups (375ml) water. Bring to a simmer. Return the beef to the pan. Reduce heat to low. Cook, covered, for 1 hour 20 mins. Add the capsicum and potato. Cook, covered, for 20 mins or until vegetables and beef are tender.

4. Step 4

Top the soup with sour cream and sprinkle with extra oregano. Serve with lime wedges.