

# CROCK POT BEEF VEGETABLE SOUP

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## Ingredients

- 1 lb. ground beef
- 1 onion, chopped
- 3 c. beef broth
- 1.5 quart vegetable/tomato juice (click [here](#) or store bought works fine)
- 4 medium potatoes, diced (you can peel them if you prefer, but leaving the skin on is good too)
- 1 c. frozen (or canned) green beans
- 1 c. frozen (or canned) corn
- 1 c. frozen peas
- 2-3 carrots, sliced
- salt & pepper, to taste

## Instructions

- In a skillet cook ground beef with onion until browned and season with salt and pepper. Place cooked ground beef mixture and remaining ingredients in a large slow cooker and cook on high for 2-3 hours or low for 4-6 hours or until potatoes are fork-tender. The smaller you dice the potatoes, the quicker they will cook.
- \*\* If you do not want to use a slow cooker (or want to whip it up quickly), brown beef/onion in a large pot or Dutch oven and add remaining ingredients. Bring to a boil, then reduce heat and simmer about 20 minutes or until potatoes are fork-tender.

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<http://www.favfamilyrecipes.com/slow-cooker-vegetable-beef-soup/>