

COMFORTING BEEF AND BARLEY SOUP

Preparation: **10** mins. | Cooking: **35** min | Servings: **8**

INGREDIENTS

4 cups beef broth
4 cups water
2 cups chopped cooked roast beef
1 can (14.5 ounces) diced tomatoes, undrained
1 medium carrot, chopped
1 celery rib, chopped
1 cup quick-cooking barley
1/2 cup chopped onion
1/2 cup frozen peas
1 tbsp. butter
1/2 tsp. dried basil
1/2 tsp. dried oregano
1/2 tsp. pepper
1/2 tsp. salt



INSTRUCTIONS

In a 6-quart stockpot, heat butter over medium-high heat; sauté carrot, celery and onion until tender, 4-5 minutes. Add broth, water, beef, tomatoes, barley and seasonings; bring to a boil. Reduce heat; simmer, covered, 20 minutes, stirring occasionally. Add peas; heat through, about 5 minutes.