Slow Cooker Beef & Noodle Soup

Ingredients:

- 1 small onion
- 3 large carrots, peeled and chopped
- 2 celery ribs, chopped
- 8 oz. baby portabella mushrooms, sliced
- 4-6 cloves garlic, minced
- 2 Tbsp. tomato paste
- 1 tsp. beef bouillon or 1 cube beef bouillon
- 1 ½ lbs. beef stew meat
- 6 c. beef broth
- 2 c. wide egg noodles

Preparation:

1. Place all ingredients in a 6 quart slow cooker except egg noodles. Cover with lid and cook on LOW for 8-9 hours or on HIGH for 5-6 hours.
2. Using two forks, shred meat if desired and stir in egg noodles. Cover and cook on HIGH for 10-15 minutes or until noodles are tender.

Source: Malinda Linnebur with Julie’s Eats and Treats

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