

ROASTED BEEF, MUSHROOM AND BARLEY SOUP



Total Time
30 MIN.

Serving Size
250 ML (8 OZ)

Difficulty
EASY

Tender pieces of beef combined with barley and mushrooms add body to beef broth to create a trendy soup that is easy to execute.

Yields
6

INGREDIENTS

	WEIGHT	MEASURE
Sirloin steak, cut into ½ in (1.2 cm) pieces	1/2 lb	227 g
Mushrooms, button or cremini	1 lb	454 g
Shallots, coarsely chopped		2
Olive oil	1 tbsp	15 mL
Campbell's Beef Consomme, condensed can	3 cups	750 mL
Water	3 cups	750 mL
Quick cooking barley	2/3 cup	150 mL
Ground pepper		
Fresh parsley, chopped (optional)		

INSTRUCTIONS

1. Sauté sirloin steak, mushrooms and shallots in olive oil until browned.
2. Combine **Campbell's Beef Consomme** with water into a large stockpot.
3. Add sautéed sirloin steak, mushrooms, shallots and barley to stockpot.
4. Reduce heat and simmer until barley is soft, about 12 minutes.
5. Add ground pepper to taste.
6. Garnish with chopped parsley (optional).