Soups / Ireland

Clear soup with beef strips and frozen peas · Ireland

A clear broth with beef strips, frozen peas and a Ireland-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 500 g beef strips
- ☐ 1300 ml low-salt vegetable stock
- ☐ 10 g fresh parsley
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 600 g frozen peas
- ☐ 15 g wholegrain mustard
- ☐ 10 ml apple cider vinegar

Let's make it.

01 Clean the frozen peas and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the frozen peas and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Cook the beef strips thoroughly in a separate pan until the centre reaches at least 71°C.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the wholegrain mustard, fresh parsley, apple cider vinegar and taste before serving.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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