Soups / United States

Clear soup with beef strips and broccoli · United States

A clear broth with beef strips, broccoli and a United States-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 500 g beef strips
- ☐ 600 g broccoli
- ☐ 1300 ml low-salt vegetable stock
- ☐ 3 g smoked paprika
- ☐ 2 g ground cumin
- ☐ 10 g fresh parsley
- ☐ salt and pepper to taste

Let's make it.

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

02 Heat the oil and soften the onion for five minutes. Add the broccoli 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 smoked paprika, ground cumin, fresh parsley and taste before serving.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-us-13-04-399f36d