



BEEF FAJITA SOUP



Day Before: Place 1 package of frozen Tenleytown Meat stew beef in refrigerator to defrost overnight. Bring to room temperature before mixing.

1 pound (1 pkg.) **Tenleytown Meat Company beef stew meat**
1 can (about 15 ounces) **pinto beans**, rinsed, drained
1 can (about 15 ounces) **black beans**, rinsed, drained
1 can (about 14 ounces) **diced tomatoes**
1 can (about 14 ounces) **beef broth**
1 small **green bell pepper**, thinly sliced
1 small **red bell pepper**, thinly sliced
1 small **onion**, thinly sliced
1 1/2 cups **water**
2 teaspoons ground **cumin**
1 teaspoon seasoned **salt**
1 teaspoon **black pepper**

~~~**OPTIONAL / TO TASTE** ~~~

chipotle seasoning, chili powder, paprika, garlic, cayenne pepper

Combine beef, beans, tomatoes, beef broth, bell peppers, onion, water, cumin, salt, and black pepper in slow cooker, cover, and **cook on LOW for 5- 8 hours.**

That's it! Serve and enjoy with toppings.

~~~**TOPPING SUGGESTIONS**~~~

sour cream, shredded Monterey Jack or Cheddar cheese, cilantro, avocado

makes 4~6 servings



PEOPLE



PLANET



COMMUNITY



COMPANY