

RECIPE | TOMATOES

# MEATBALL SOUP



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## INGREDIENTS

- 2 Pure Flavor® Roma Tomatoes
- 1 Pure Flavor® Red Sweet Bell Pepper, diced
- 12 meatballs, uncooked
- 2 large carrots, diced
- 2 stalks celery, diced
- 1 large onion, diced
- 4 cups chicken broth

- 4 cups water
- ½ cup lemon juice
- 2 tbsp olive oil
- 1 tbsp tomato paste
- 1 tbsp parsley, chopped
- 1 tbsp tarragon, chopped
- Salt & pepper, to taste

## DIRECTIONS

- 1 Blend tomatoes and strain to create juice.
- 2 Heat olive oil in a soup pot on medium heat. Add onions, celery, carrots, and peppers & cook for 5 minutes. Season with salt & pepper to taste.
- 3 Stir in tomato paste and tomato juice, then add in chicken broth & water. Bring to a boil.
- 4 Once boiling, add meatballs one at a time and cook for 10 minutes until meatballs & vegetables are cooked through.
- 5 Add in lemon juice, parsley & tarragon. Season with more salt & pepper to taste and serve.

Pro Tip: Serve hot with sour cream.



30 min

10 min  
PREP.

20 min  
COOKING



8



easy