

38
Best

Soup Recipes & Hearty Stews



38 Best Soup Recipes and Hearty Stews

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Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com



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Dear Cooking Enthusiast:

When you want a hearty, easy to make meal, soups and stews are the perfect pick. More than anything else, they are the ultimate comfort food during the fall and winter months. But, of course, soup isn't only a dish for cold days. You can serve it during the summer too! In our latest eCookbook, *38 Best Soup Recipes and Hearty Stews*, we've gathered some of the most popular soups and stews, including soups that you can serve all year long. Whether you want a meal or a starter, you will find an option among these easy soup recipes.

This eCookbook is chock full of delicious soup recipes and simple stews, from savory to sweet. There's something for everyone with these classic chicken soup recipes, vegetable soups, low-maintenance slow cooker soups, and super filling stews. You'll find some new and unique soups to try, as well as easy versions of your old favorites. With the *38 Best Soup Recipes and Hearty Stews* eCookbook, you'll have plenty of ideas to get you through to the next change of season.

For more delicious soup or stew recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Enjoy these awesome recipes!

Sincerely,

The Editors of RecipeLion

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Chicken Soup Recipes

Amish Style Chicken and Corn Soup

This delicious chicken and corn soup will fill you up and keep you warm and toasty on a cold fall day. This recipe is a traditional Amish staple. The best thing about Amish cooking is that it uses very simple, natural ingredients, and this chicken soup recipe is no exception. The ingredients provide a sweet and savory flavor combination that you're sure to love. It's easy to make this great soup for the whole family!



Ingredients:

- ½ stewing hen or fowl
- 2 quarts chicken stock or broth
- ¼ cup onion, coarsely chopped
- ½ cup carrots, coarsely chopped
- ½ cup celery, coarsely chopped
- 1 teaspoon saffron threads (optional)
- ¾ cup corn kernels
- ½ cup celery, finely chopped
- 1 tablespoon fresh parsley, chopped
- 1 cup egg noodles, cooked

Instructions:

1. Combine stewing hen with chicken stock, coarsely chopped onions, carrots, celery, and saffron threads. Bring the stock to a simmer. Simmer for about 1 hour, skimming the surface as necessary.
2. Remove and reserve the stewing hen until cool enough to handle; then pick the meat from the bones. Cut into neat, little pieces.
3. Strain the saffron broth through a fine sieve. Add the corn, celery, parsley, and cooked noodles to the broth.
4. Return the soup to a simmer and serve immediately.

Chicken and Dumplings Soup

This is the perfect filling soup for a cold weather day, or even when you're sick. This chicken breast recipe is hearty and soothing. That classic comforting chicken soup flavor is at the base of this dish. Plus, the homemade dumplings are so delicious that you won't be able to resist this easy soup recipe. It is so good that you will be feeling better in no time!



Ingredients:

Soup:

- 1 whole chicken
- 1 or two celery ribs or leaves, chopped
- 1 carrot, chopped
- 1 onion, chopped
- Water to cover
- 2 tablespoons butter

Dumplings:

- 2 cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup whole milk
- 4 tablespoons vegetable oil

Instructions:

Soup:

1. Simmer chicken with celery, carrot, and onion in water to cover, until meat falls off the bone.
2. Take chicken out of broth and set aside.
3. Remove celery, carrot, and onion; then strain the broth and pour the broth into a Dutch oven or large pot.
4. Pick the chicken meat off the bone and put into the broth. Add butter. Bring broth to a boil.
5. While broth is heating mix the dumplings (see below).

Dumplings:

1. Mix ingredients, blend well, and turn out onto a floured surface. Knead 4 or 5 times. Roll out the dough to ¼ inch thick and cut into 1 x 1 ½ inch strips.
2. Drop one strip at a time into chicken and broth. Reduce heat to medium-low and cover for 15 minutes.
3. Break apart dumplings if you want smaller ones and sprinkle with pepper. Put the lid back on, but don't turn the heat back on. Wait 30 minutes and enjoy.

Amish Chicken Soup

By: [Kitchen Nostalgia](#)

A hot bowl of chicken noodle soup is always comforting and delicious. This Amish Chicken Soup is a classic homemade chicken soup recipe that uses egg noodles, which are found in many Amish dishes. Making this chicken soup from scratch means the broth is full of savory flavor and the variety of vegetables will remind you of the chicken soup you've loved since you were a kid. This soup is easy to make, so you'll want it in your recipe box for good.



Prep Time: 15 minutes

Cooking Time: 3 hours

Ingredients:

- 3 pounds chicken
- 2 quarts water
- 1 ½ cup chicken stock
- 2 cups carrots, chopped
- 2 cups celery, chopped
- 1 cup onions, chopped
- 1 tart apple, chopped
- 2 teaspoons salt
- Pepper, to taste
- 4 cups egg noodles

Instructions:

1. Put chicken in a large pot with water. Cover and cook about 2 ½ hours, or until chicken is tender.
2. Remove chicken from the pot and strain broth.
3. Debone chicken and return to the pot together with strained broth
4. Add chicken, stock, carrots, celery, onions, apple, salt, and pepper and cook until vegetables are soft.
5. Add noodles and cook for another 8 to 10 minutes. Serve hot.

15-Minute BBQ Chicken Soup

By: [Cheryl from Tidy Mom](#)

This soup is perfect for a weeknight dinner because of how speedy it is! Make this 15-Minute BBQ Chicken Soup next time you're looking for a quick recipe for dinner. It tastes similar to a BBQ chicken pizza and requires just a few simple ingredients. If you love the combination of BBQ sauce and chicken, you'll love this hearty soup. It's filled with corn and chicken, and flavored with a variety of ingredients.



Serves: 4

Prep Time: 15 minutes

Cooking Time: 15 minutes

Ingredients:

- 2 tablespoons extra virgin olive oil
- 1 tablespoon garlic, minced
- 1 (11-ounce) can Mexican corn, drained
- 1 to 2 large chicken breasts, cooked and shredded (can also use rotisserie chicken)
- 1 ½ cups chicken broth
- ½ cup BBQ sauce
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- ¼ teaspoon garlic salt
- ¼ cup fresh cilantro leaves, chopped

Instructions:

1. Heat oil in a medium pot over medium heat. Add the garlic and cook, stirring for 1 minute. Add the corn and chicken breast; stir to combine. Pour in chicken broth, BBQ sauce, salt, pepper, garlic salt, and cilantro leaves
2. Reduce heat to low and simmer for 10 minutes
3. Serve in a large bowl with a spoon and napkin! Enjoy!

Farmhouse Chicken Chowder

By: [Reeni from Cinnamon Spice & Everything Nice](#)

With fresh ingredients and tender, juicy chicken, this Farmhouse Chicken Chowder is just the kind of cozy dish you want to curl up with when the weather gets cool. This is a chicken soup recipe taken to the next level. With a touch of heavy cream to thicken up the broth, this recipe for chowder is rich and creamy, just the way we like it. Make a big batch for dinner tonight and then you can enjoy leftovers the rest of the week!



Serves: 6

Prep Time: 30 minutes

Cooking Time: 1 hour

Ingredients:

- 1 ¼ pounds boneless chicken breast or 3 cups cooked rotisserie chicken, shredded or cut into bite-size pieces
- Sea salt and fresh black pepper
- Flour, for dusting raw chicken
- Olive oil for sautéing
- 1 large yellow onion, diced
- 5 cloves garlic, minced
- 1 teaspoon ginger, minced (or ¼ teaspoon ground)
- 1 cup carrots, thinly sliced into coins
- ½ cup celery, diced
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 2 bay leaves
- 2 cups parsnips, thinly sliced into coins
- 2 cups potatoes, cubed
- 2 cups sweet potatoes, cubed
- 1 cup corn
- 5 cups low-sodium chicken broth
- 1/3 cup fresh parsley, finely chopped
- 2 packed cups baby spinach, stacked and cut into thin ribbons (chiffonade)
- 1 pint heavy cream

Stove Top Instructions:

1. If using raw chicken (for cooked chicken, skip this and go right to step 2) heat a few tablespoons of olive oil in a large soup or stock pot over medium heat. Cut the chicken into bite-size pieces; season well with salt and pepper and dust lightly with flour. Cook, turning often to brown on all sides. Remove from pan and set aside.
2. Add a few tablespoons of oil to the pan and over medium-low heat sauté onion until tender and translucent; add garlic and ginger; sauté until fragrant 2 to 3 minutes.
3. Add the carrots, celery and all the seasonings. Toss well and cook 5 minutes, stirring often.
4. Add parsnips, potatoes, corn, chicken broth, chicken and parsley. Bring to a simmer and cook 30 minutes, tasting often and seasoning as needed.
5. Add the heavy cream to a medium bowl and stir in 3 ladles of broth, one at a time. Stir into the soup along with the spinach; bring to a simmer 10 more minutes. Remove bay leaves before serving.

Slow Cooker Instructions:

1. To a 5 or 6-quart stockpot combine everything but the heavy cream and spinach. If using raw chicken cut them in half rather than in bite-size pieces, season them well with salt and pepper and dust lightly with flour.
2. Cook 5 to 6 hours on high or 8 on low adding the heavy cream and spinach during the last hour or two. Mix the heavy cream with a few ladles of hot soup before adding to the pot. Remove chicken at the same time and shred or cut into bite-size pieces; add back to pot. Taste and season as needed. Remove bay leaves before serving.

Chicken and Spinach Soup

This Chicken and Spinach Soup makes a wonderful weeknight meal. The addition of spinach in this healthy soup adds great nutrients like calcium and iron. You can even use leftover chicken to make this soup recipe so much easier. Turkey also tastes great with this combination of ingredients. You can really serve this soup year round because the ingredients are light and nothing is seasonal. Serve it with a salad in the summer or in a big bowl as a main dish in the winter!

Serves: 6

Prep Time: 30 minutes

Cooking Time: 1 hour

Ingredients:

- 1 onion
- 1 piece (1/2 inch long) fresh ginger or 3/4 teaspoon ground
- 1 tablespoon sesame oil
- 6 cups chicken broth or water
- 10 ounces frozen chopped spinach
- 1 pound boneless, skinless chicken or turkey breast
- ½ bunch scallions or 1 small bunch coriander
- 2 cups vermicelli, fine egg noodles, orzo or pastina
- 4 tablespoons lemon juice
- salt & pepper to taste
- toasted sesame seeds
- garlic, optional

Instructions:

1. Finely chop the onion. Peel and mince ginger. Heat sesame oil in soup pot over medium heat.
2. Add onion and ginger, increase heat to high and sauté for a few seconds to release aroma. Add the broth and frozen spinach.
3. Cover the pot and bring the liquid to a boil. Reduce the heat and simmer until spinach is thawed (10 minutes).
4. Meanwhile, cut the chicken into chunks. Slice the scallions, including about four inches of the green tops (or rinse, stem and mince coriander).
5. When the spinach has thawed, stir the soup, and then add the chicken and noodles. Cover and simmer until the noodles and chicken are cooked (5 minutes).
6. Add the scallions and the lemon juice. Season to taste with salt and pepper. Serve immediately, passing the sesame seeds for sprinkling over each portion.

Easy Vegetable Soup Recipes

3 Sisters Soup: Corn, Pumpkin, and Bean

Make this hearty winter squash soup and serve with a warm loaf of crusty bread for a simple, tasty meal. Among pumpkin recipes, soup is one of the best, as soup can make a hearty meal or a wonderful meal-starter. This soup is unique and will impress everyone in your family with its rich, creamy flavor. You can make this soup for special occasions or just make it for weeknight dinners. It takes so little time that it's always worth it!



Serves: 4

Preparation Time: 10 minutes

Cooking Time: 25 minutes

Ingredients:

- 2 pounds whole pumpkin (or other winter squash)
- 1 onion, chopped
- 2 cups chicken or vegetable stock
- 1 tablespoon mild chili powder
- 1 cup white beans, cooked
- 1 cup frozen lima beans
- 1 cup brown rice, barley, or other cooked grain
- 1 cup fresh or frozen corn kernels
- ½ cup red bell peppers, chopped (optional)
- Salt and pepper to taste

Instructions:

1. Prepare pumpkin: Puncture pumpkin's skin with a knife or fork in several places and place in microwave for 3 to 6 minutes, until it is soft enough to cut in half. Cut in half and cool, if necessary, before scraping out seeds.
2. Bring 1/4 cup of stock to a boil and add onions. Cook for 5 - 10 minutes.
3. Stir in the rest of stock, the seasonings and white beans. Simmer gently until the pumpkin is ready.
4. Scoop the soft pumpkin flesh out of the shell and stir into the soup.
5. Add lima beans, corn and grains and simmer 10 minutes or until beans and corn are tender.

Carrot and Cilantro Soup

Carrot and cilantro soup is a light, refreshing soup that will warm you up. This is a great soup to make if you're tired of the standard chicken noodle or veggie soup. The carrot and cilantro flavors really complement each other in a unique way. Plus, the addition of jalapeno peppers really gives this recipe an unusual kick. Serve this soup recipe as a great summer appetizer or a fall soup along with a side salad. Either way, you'll love how it turns out!

Serves: 6

Ingredients:

- 1 white onion
- 3 tablespoons butter
- 1 bunch carrots (about 2 pounds)
- 2 or 3 potatoes (about ½ pound)
- Salt and pepper
- 1 to 1 ½ quarts chicken stock
- 1 bunch cilantro (about ¼ pound)
- 1 small red onion
- 1 or 2 jalapeno peppers
- Juice of 1 lime

Instructions:

1. Peel and slice the onion and put it on to stew in the butter over low heat, covered.
2. Peel the carrots and potatoes and cut them in large chunks. Once the onions are fairly soft, add the carrots and potatoes, salt generously, and continue to stew, and covered, for about 10 minutes more. Add chicken stock to cover, and simmer until the vegetables are entirely cooked. Take the pot off the heat.
3. Reserve a handful of cilantro leaves for salsa and throw the rest of the cilantro into the soup pot. Puree the soup in a blender or food processor (or pass through a food mill), and strain through a medium sieve. Adjust the seasoning with salt and pepper.
4. Make a little salsa to your taste with the onion and jalapeno peppers, chopped; the lime juice; and the reserved coriander leaves, coarsely chopped.
5. To serve the soup, bring back to a simmer, ladle into bowls, and garnish with the salsa.

Simple Cream of Broccoli Soup

Your favorite broccoli soup recipe is now so easy you can make it yourself! Simple Cream of Broccoli Soup is lighter than the gooey, cheesy original, but it still tastes great. The ingredients in this version really enhance the flavor of the broccoli. This is a great way to eat your veggies in an unconventional way. You can even add pasta to the soup to make it a little thicker and make it more filling. No matter how you serve it, this soup is sure to please.



Serves: 8

Cooking Time: 25 minutes

Ingredients:

- 3 bags fresh broccoli florets
- 1 large onion, chopped
- 1 clove garlic, minced (optional)
- 1 to 2 quarts chicken broth or water
- 1 cup cream or milk
- Salt and pepper to taste
- ¼ cup fresh chopped dill or basil
- 2 cups cooked tiny pasta (optional)

Instructions:

1. Rinse broccoli florets and cover with water. Add chopped onion. Cook uncovered until broccoli is tender.
2. Drain and reserve cooking water. Remove florets and onion to a large cooking pot. Add enough stock to cover. You can also not drain vegetables, use broccoli water, and add some chicken bouillon.
3. With a hand blender, finely chop broccoli but don't puree. Heat well, season to taste.
4. Add the cream or milk. If extra thickening is desired add pasta. Garnish soup bowls with dabs of sour cream or a sprinkle of fresh herbs. Serve with crackers.

Country Style Zucchini Soup

Warm up with a cup of Country Style Zucchini Soup! Healthy zucchini recipes like this simple homemade vegetable soup will please even the pickiest of eaters and satisfy any diet. This soup is chock full of vegetables, including all of your favorites. But, the zucchini is the real star of this amazing soup. The beef broth and seasonings like parley soak into the zucchini and bring out more of its mild flavor. Just try to resist this delicious, healthy soup!

Serves: 6

Ingredients:

- 3 tablespoons olive oil
- 1 clove chopped garlic
- 3 medium-size potatoes, peeled and cut into half-inch cubes
- 1 onion, sliced
- 2 stalks celery, sliced into half-inch pieces
- 2 tablespoons fresh parsley
- 1 teaspoon oregano
- 6 cups rich beef stock
- 1 large tomato, peeled and cut into half-inch pieces
- 1 pound zucchini, cut into half-inch slices
- 2 teaspoons salt
- 6 teaspoons Parmesan cheese, grated

Instructions:

1. In a large saucepan, heat oil and brown garlic. Discard garlic.
2. Add potatoes, stir to coat, and cook for about 5 minutes.
3. Add onion, celery, parsley, and oregano, and cook until onions are softened.
4. Add stock, tomatoes and salt and bring to a boil.
5. Reduce heat and simmer until zucchini is tender.
6. Pour soup into individual bowls and sprinkle freshly ground pepper and 1 teaspoon Parmesan cheese over each serving.

Debra's Cauliflower Soup

By: Debra B.

For a delicious, belly-warming soup, you've got to try Debra's cauliflower soup! It's cheesy, zippy, and simply divine. You can easily change the recipe to make this a vegetarian recipe, but the ham adds a hearty, meaty touch. Plus, the mildness of the Muenster cheese makes the cauliflower in the soup come to life in your mouth. Now, don't hesitate! Make a batch of this creamy soup today and serve it up with your favorite rolls.

Cooking Time: 40 minutes

Ingredients:

- 1 whole head of cauliflower
- 2 cups chicken stock
- 1 cup milk
- 3 tablespoons cornstarch
- 1 cup diced ham
- 2 cloves garlic
- 2 tablespoons olive oil
- ½ tablespoon Worcestershire sauce, or to taste
- salt and pepper, to taste
- 8 deli slices Muenster cheese

Instructions:

1. Cook cauliflower in chicken stock for 30 minutes (no need to chop, cauliflower will collapse when you stir in other ingredients).
2. Mince 2 garlic cloves and cook in 2 tablespoons olive oil.
3. Add diced ham and cook until heated through, stirring with garlic cloves.
4. Add cornstarch to milk and stir into ham mixture.
5. Heat until bubbling, stirring gently, and add to cauliflower and chicken stock.
6. Stir at a boil for about 1 minute, and then add seasonings and cheese.
7. Heat on warm for about 5 more minutes until cheese has melted, stir as necessary. Serve with warm rolls or breads of choice.

Apple Squash Soup

This vegetable soup recipe is one of the best easy soup recipes around. After making this apple squash soup, all others will taste inferior. It's the perfect soup to make during the autumn season with its sweet and spicy flavors. The sweetness comes from the apples and the squash, but the spicy flavor comes directly from the liberal amounts of ginger and curry powder in the broth. By making this soup, you will learn how to take full advantage of fall ingredients.

Serves: 10

Ingredients:

- 1 tablespoon safflower or canola oil
- 1 ½ cups thinly sliced leeks (white and light green parts) or coarsely chopped onions
- 4 cups boiling water
- 3 pounds butternut squash, seeded and cut in 1 ½ inch chunks
- 3 Granny Smith apples, peeled cored and quartered
- ½ cup uncooked old-fashioned oatmeal
- 2 tablespoons finely minced fresh ginger
- 1 ½ tablespoons mild curry powder
- 1 teaspoon salt

Instructions:

1. Heat the oil in the pressure cooker. Cook the leeks over medium-high heat, stirring frequently, for 1 minute.
2. Add the water (stand back to avoid sputtering oil), squash, apples, oatmeal, ginger, curry powder and salt. Lock the lid in place.
3. Over high heat, bring to high pressure. Lower the heat just enough to maintain high pressure, and cook 5 minutes. Allow the pressure to come down naturally or use a quick-release method.
4. Remove the lid, tilting it away from you to allow any excess steam to escape. If the squash is not fork-tender, replace (but do not lock) the lid, and cook a few more minutes in the residual heat.
5. Puree the soup in two or three batches in a blender (preferred) or food processor, and return to the cooker to reheat before serving.

Slow Cooker Soup Recipes

Arlene's Slow Cooker Potato Soup

This easy slow cooker recipe makes a great rich and creamy potato soup. It's the simplest potato soup recipe you can find, since it's primarily potatoes and creamy ingredients to help the soup thicken. If you want more flavor, try adding cheese, bacon, scallions or sour cream for an even richer loaded baked potato taste. After you serve this potato soup once, your family will crave it all the time. It's the perfect cold-weather dinner!



Ingredients:

- 8 potatoes, cubed
- 2 onions, chopped
- 2 tablespoons margarine
- 2 chicken bouillon cubes
- 2 tablespoons parsley
- 6 cups water
- 2 cups milk or 1 can evaporated milk
- ½ cup flour, mixed with water

Instructions:

1. Place potatoes, onions, margarine, bouillon cubes, parsley, and water into a slow cooker and cook all day on low to medium.
2. Thirty minutes to one hour before serving, add milk and flour mixture. After the soup starts to thicken, it is ready to serve.

All Day Extra Creamy Potato Soup

By: [Erin from Table for Seven](#)

Just five simple ingredients and you slow cooker are all you need to make one of the most delicious potato soup recipes ever. This All Day Extra Creamy Potato Soup actually requires no milk or cream at all instead the extra creaminess of this dish comes from a package of cream cheese melted into the rich soup broth. For anyone who loves a thick and creamy potato soup but doesn't have a ton of time to cook from scratch, this simple slow cooker soup recipe is the perfect solution.



Serves: 4

Slow Cooker Time HIGH: 5 hours

Slow Cooker Time LOW: 8 hours

Ingredients:

- 3 pounds potatoes, diced (no need to peel)
- 4 tablespoons garlic powder
- 1 medium onion, chopped
- 38 ounces chicken stock
- 8 ounces cream cheese, softened

Instructions:

1. Add potatoes, garlic powder, onion, and chicken stock into slow cooker. Cover. Cook on high for 5 hours or on low for 8 hours.
2. Remove soup from slow cooker. Purée in food blender or food processor with cream cheese. Pour back into slow cooker to keep warm.

Awesome Slow Cooker French Onion Soup

Create the delicious taste of classic French onion soup in your slow cooker. This slow cooking method allows all the flavors to meld and develop over time, creating a beautifully balanced soup. This balance of the components of the soup ensures that it's not too salty, like some other French onion soups. Plus, you'll learn how to make the perfect French bread and cheese topping for the soup. This soup is truly impressive when it's finished and will wow everyone who eats it.



Ingredients:

- 2 pounds onions, sliced thin
- 1 tablespoon sugar
- 1 teaspoon salt
- ¼ cup margarine
- 3 tablespoons olive oil
- 2 tablespoons flour
- 2 cans condensed beef broth
- 2 cans condensed beef consommé
- ½ cup dry white wine
- 1 teaspoon Worcestershire sauce
- 3 soup cans water
- 1 loaf French bread, sliced
- Olive oil
- Parmesan cheese, freshly grated
- Swiss cheese, freshly grated

Instructions:

1. Melt margarine and olive oil together in large skillet. Add sliced onions, sugar and salt to skillet, sauté approximately 20 minutes or until golden. Sprinkle onions with flour and cook an additional 2 to 3 minutes.
2. To slow cooker, add the remaining ingredients and the onion mixture. Cook at least 8 hours or follow individual slow cooker directions.
3. Brush 1 inch slices of French bread on both sides with olive oil. Sprinkle one side with parmesan cheese and broil. Put broiled side down in hot soup, sprinkle top side of bread with parmesan and top with grated Swiss cheese. Broil until bubbly.

Slow Cooker Broccoli and Cheese Soup

By: [Lisa from Garnish with Lemon](#)

This warm, creamy soup is the perfect comfort meal. Slow Cooker Broccoli Cheese Soup will warm any soul, no matter what the weather is outside. This particular recipe suggests using evaporated milk, instead of regular milk, since evaporated milk doesn't break down over extending cooking times. Let the soup cook for about four hours on low in the slow cooker. Afterwards, puree the soup in the blender until you achieve the desired smoothness. Then, add some cheese, let it melt, and dig in.



Serves: 6

Prep Time: 10 minutes

Slow Cooker Time LOW: 4 hours

Ingredients:

- ¼ cup butter
- 1 large onion, chopped
- ¼ cup all-purpose flour
- 1 can (12 ounces) evaporated milk
- 1 carton (32 ounces) chicken broth (4 cups)
- 1 bag (14 ounces) frozen baby broccoli florets, thawed
- ½ teaspoon freshly ground pepper
- ¼ teaspoon salt
- 3 cups shredded sharp Cheddar cheese
- Additional sharp Cheddar cheese, if desired

Instructions:

1. Spray 4-quart slow cooker with cooking spray.
2. In medium skillet, melt butter over medium-high heat. Add onion and cook, stirring occasionally, until tender (about 4 minutes). Add flour and cook 1 minute, stirring constantly. Gradually stir in evaporated milk until smooth.
3. Pour mixture into slow cooker. Stir in broth, broccoli, pepper, and salt. Cover; cook on low heat setting for 4 hours or until bubbly.
4. Purée with immersion blender (or in batches with a regular blender) to desired smoothness. Pour back in slow cooker. Add cheese and stir until melted. Serve immediately.

Carol's Turkey Soup Slow Cooker Style

This hearty soup comes together beautifully in the slow cooker and is reminiscent of a turkey chili. For a vegetarian option, try replacing the beef bouillon with vegetable broth and add more veggies or beans instead of turkey. Either way, this soup is full of great veggies, spices, and your favorite turkey. You could even make this soup with leftover turkey, so you can be sure that nothing goes to waste. You and your family will absolutely adore this fall soup with the best ever combination of turkey and vegetables.

Ingredients:

- 1 pound ground turkey
- ¼ teaspoon pepper
- ¼ teaspoon oregano
- ¼ teaspoon basil
- 3 teaspoons beef bouillon
- 3 cups boiling water
- 8 ounces tomato sauce
- 1 tablespoon soy sauce
- 1 cup celery, diced
- 1 cup carrots, diced
- 1 large onion, diced
- 1 cup fresh mushrooms
- 1 cup green pepper, diced

Instructions:

1. Add all ingredients except sliced mushrooms to slow cooker.
2. Cover and cook on low for 6 to 8 hours.
3. Add mushrooms and turn up to high for 10 to 15 minutes.
4. Serve with rolls or garlic bread.

Southwest Chicken Soup

By: [Reeni from Cinnamon Spice & Everything Nice](#)

For one of the most flavorful chicken soup recipes you'll find this side of the Mississippi, try this recipe for Southwest Chicken Soup. Made with shredded chicken, peppers, onions, black beans, sweet corn, tomatoes and avocado, this soup is packed to the brim with flavor. Plus you can let this delicious soup simmer in your slow cooker for 4 to 8 hours and then come home to a wonderful, warm home-cooked meal. This soup is the perfect combination of ingredients like avocado, chicken, bell peppers, and beans. Yum!



Serves: 5

Prep Time: 25 minutes

Slow Cooker Time HIGH: 4 hours

Slow Cooker Time LOW: 6-8 hours

Ingredients:

- Olive oil, for sautéing
- 1 small red onion, diced
- 1 small yellow onion, diced
- 1 red bell pepper, diced
- 2 jalapenos, diced, seeds removed
- 4 cloves garlic, minced
- 2 limes
- 1 pound boneless chicken breasts or cutlets
- Sea salt and fresh black pepper
- 4 cups chicken broth
- 1 teaspoon dried thyme
- ¼ cup each of fresh parsley and cilantro, chopped
- 1 ½ cups corn
- 2 cups cooked black beans or 1 (14-ounce) can, rinsed and drained
- 1 heaping cup fresh tomato, diced
- 1 ripe avocado, diced

For serving:

- Lime wedges
- Sour cream
- Shredded Cheddar cheese
- Tortilla chips

Slow Cooker Instructions:

1. In a large sauté pan heat a few tablespoons oil over medium-low heat; add onion, pepper and jalapeno. Season well with salt and pepper and cook until tender, stirring often for 5-10 minutes. Add garlic and sauté until fragrant. Add the vegetables to the slow cooker.
2. Squeeze one of the limes over the chicken breasts and season well with salt and pepper on each side. Heat the same pan over medium-high heat with a tablespoon or 2 of olive oil. Sear the chicken breasts 1-2 minutes on each side until lightly golden. Add chicken to slow cooker.
3. Add the chicken broth, thyme, parsley, cilantro, corn, black beans, and tomatoes and squeeze the remaining lime into the slow cooker. Season well with salt and pepper. Cook on high 4 hours or low 6-8.
4. Remove chicken and shred or cut into bite-size pieces. Return back to pot along with the diced avocado. Serve with additional lime, sour cream, shredded cheese and crushed tortilla chips, if desired.

Stovetop Directions:

1. Heat a few tablespoons oil over medium-low heat in a large soup or stock pot. Add onions, peppers, and jalapenos. Cook until tender for 5-10 minutes. Add garlic and sauté until fragrant.
2. Meanwhile, chop the chicken into bite-size pieces. Add to a bowl along with the juice of one lime and season well with salt and pepper; toss well. Add to the cooked vegetables and brown on all sides over medium heat.
3. Add broth, thyme, parsley, cilantro, corn, black beans, tomatoes and the juice of the remaining lime. Season well with salt and pepper. Bring to a simmer and cook 30 minutes. Taste the broth and re-season as needed. Mix in avocado right before serving with additional lime, sour cream, shredded cheese, and crushed tortilla chips, if desired.

Slow Cooker Beef Dumpling Soup

Are you looking for easy slow cooker soup recipes? Well, you've found what you need here. Slow Cooker Beef Dumpling Soup is easy, delicious, and it's not your ordinary dumpling soup. It barely requires any preparation. If you use instant biscuit mix, the dumplings come together very quickly and are still extremely tasty. Plus, the combination of veggies and meat really complement each other and make this a balanced meal!

Serves: 6

Slow Cooker Time HIGH: 30 minutes

Slow Cooker Time LOW: 4-6 hours

Ingredients:

- 1 pound beef stew meat, cubed
- 1 package Lipton's onion soup mix
- 6 cups hot water
- 2 carrots peeled and shredded
- 1 stalk of celery, finely chopped
- 1 tomato, peeled and chopped
- 1 cup biscuit mix
- 1 tablespoon finely chopped parsley
- 6 tablespoons milk

Instructions:

1. In slow cooker, sprinkle beef with dry onion soup mix.
2. Pour hot water over meat. Stir in carrots, celery and tomato.
3. Cover and cook on low 4-6 hours or until meat is tender.
4. Turn control to high. In a small bowl, combine biscuit mix with parsley.
5. Stir in milk with fork until mixture is moistened.
6. Drop dumpling mixture into slow cooker with a teaspoon.
7. Cover and cook on high for 30 minutes.

Slow Cooker Corn Chowder

Corn chowder is a great late summer or early fall soup, especially when corn is at its peak season. This Slow Cooker Corn Chowder recipe uses canned corn, but try going for the stuff straight off the cob for a fresh variation. This recipe would also be great with the addition of a protein like crab meat or chicken. But as it is, it's still a satisfying soup that you can serve as a starter or as a main course along with a salad.



Serves: 9

Ingredients:

- 3 bacon slices, diced
- 1/2 cup onion, minced
- 1/2 cup celery, minced
- 2 cups water
- 3 teaspoons chicken bouillon
- 2 cups potatoes, minced
- 2 cups milk or soy/rice milk
- 2 cups liquid non-dairy creamer, mocha flavor, cream, milk or soy/rice milk
- 3 cans corn, cream style
- 2 tablespoons margarine

Instructions:

1. Fry diced bacon until crisp, remove from pan. Add minced onion and celery to bacon grease and sauté until limp.
2. Combine bacon, onion, and celery in slow cooker with water, bouillon, potatoes, margarine and corn.
3. Cover and cook on low 7 to 9 hours.
4. Add milk and cream, cook 30 minutes more or until heated through.

Notes:

- You can use chicken stock to replace water and bouillon cubes.
- Mocha mix makes this soup extremely rich tasting, and the Mocha mix does not curdle with high heat like regular milk or cream.
- This can also be made on the stovetop. Instead of placing in slow cooker, simmer on the stove until potatoes are tender. Add the milk, cream, or liquid non-dairy creamer and heat through. Serve immediately.



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Other Easy Soup Recipes

Savory Butternut Squash Soup

By: Ellie Krieger of NewWayRa.com

If you're looking for something different for dinner, try Savory Butternut Squash Soup. This tasty soup combines mild butternut squash and spicy ginger. These tastes blend together to form a bold, warm soup that's comforting in the fall and winter months. Create this soup when entertaining guests or just for a family dinner. You'll love the results when you make savory butternut squash soup.



Ingredients:

- 1 tablespoon olive oil
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground ginger
- 1 1/2 pounds pre-cut cubes butternut squash, fresh or frozen (about 4 cups)
- 4 cups low sodium chicken broth
- 1 tablespoon pure maple syrup
- 3/4 teaspoon salt
- 4 teaspoons plain low-fat yogurt for garnish

Instructions:

1. Heat the oil over medium heat in a 6-quart stockpot. Add the onions and cook until soft but not brown, about 6 minutes.
2. Add the garlic, allspice and ginger and cook, stirring frequently, for 1 minute more.
3. Add the butternut squash, broth, and salt and bring to a boil.
4. Reduce heat to medium-low and simmer until squash is tender and the broth is slightly reduced, about 15 minutes for fresh squash and 5 minutes for frozen.
5. Remove from heat stir in maple syrup. Allow to cool slightly, about 15 minutes, then puree with an immersion blender or in a regular blender, about 1 cup at a time, until smooth.
6. Ladle into serving bowls and garnish with yogurt, if using.

Best Ever Baked Potato Soup

By: [Reeni from Cinnamon Spice & Everything Nice](#)

Loaded with all your favorite baked potato flavors, this awesome easy soup recipe is just what you crave when the weather gets cold. This simple recipe for Best Ever Baked Potato Soup is always a winner no matter the crowd. Add this to your list of amazing potato soup recipes because your family is sure to slurp down this dish down to the very bottom of the bowl! This is a delicious, creamy soup recipe that you can serve with the best traditional baked potato toppings.



Serves: 5

Prep Time: 25 minutes

Cooking Time: 35 minutes

Ingredients:

- 1 yellow onion, diced
- Olive oil, for sautéing
- 4 cloves garlic, minced
- 1 teaspoon thyme
- 7 cups cubed potatoes (Yukon Gold/all-purpose or a boiling potato like red or yellow)
- 1 tablespoon white vinegar
- 4 cups chicken or vegetable broth
- 1 tablespoon fresh parsley, chopped
- 1 teaspoon fresh rosemary
- 1 teaspoon sea salt, plus more to taste
- ¼ teaspoon fresh black pepper
- 1 (14-ounce) can evaporated milk
- 2 tablespoons chives, chopped

Toppings:

- Steamed broccoli florets
- Sour cream
- Shredded extra sharp Cheddar cheese
- Chopped green onions
- Crumbled bacon

Instructions:

1. In a large saucepan or soup pot sauté the onion in olive oil over medium low heat until translucent. Add garlic and thyme sauté until garlic is fragrant.
2. Add the potatoes, vinegar, broth, parsley, rosemary, salt and pepper. Bring to a boil. Turn down heat and allow to simmer for 20 minutes or until potatoes are tender. Meanwhile prepare your choice of toppings.
3. Remove 2 cups of potatoes and smash with a fork or potato smasher. Add back to pan along with the evaporated milk and chives. Bring back to a simmer. Taste and re-season with salt and pepper if needed. Simmer for five minutes. Serve with your choice of toppings.

Acorn Squash Bisque

Warm, buttery squash is the perfect way to bring in the fall. That's why you need to celebrate the season with Acorn Squash Bisque. This recipe serves seven people, so cook up a big pot for a Halloween party or just for a regular weeknight dinner. You can even freeze the leftovers and serve them later. The acorn squash and spices like curry powder and cinnamon will make this soup seem very special, but it's actually such an easy recipe.



Serves: 7

Prep Time: 5 minutes

Cooking Time: 1 hour 5 minutes

Ingredients:

- 2 medium acorn squashes (about 1 ½ pounds each)
- ½ cup dry sherry
- 1 cup chopped onion
- 2 cloves garlic, halved
- 1 ¼ cups chopped red bell pepper
- 3 cups low-sodium chicken broth
- 1 cup unsweetened orange juice
- 2 teaspoons peeled, grated ginger root
- ½ teaspoon curry powder
- ½ teaspoon ground cinnamon
- ¼ teaspoon salt

Instructions:

1. Preheat oven to 350 degrees F. Line a baking sheet with aluminum foil. Cut each squash in half lengthwise. Place squashes, cut side down, on prepared baking sheet. Bake for 30 minutes or until tender, let cool.
2. Discard seeds and membrane. Scoop out pulp to yield 2 cups and set aside; discard remaining pulp.
3. In a large saucepan, bring sherry to a boil over medium-high heat. Add onion and garlic, cook 3 minutes, stirring frequently.
4. Add bell pepper; cook 3 minutes, continuing to stir. Add reserved squash pulp, chicken broth, and remaining ingredients, bring to a boil.
5. Cover, reduce heat, and simmer 30 minutes, stirring occasionally. Place squash mixture in container of an electric blender or food processor. Cover and process until smooth. Serve warm.

Creamy Tomato, Sausage, and Tortellini Soup

By: [Danelle from Let's Dish](#)

Can you believe this soup only takes 20 minutes to prepare? Even better, it's one of the heartiest soups you'll find. Creamy Tomato, Sausage and Tortellini Soup is a tortellini soup recipe that uses a creamy tomato soup base rather than broth. The result is an unforgettable creamy soup with tortellini that doesn't get too soft while cooking. Italian sausage adds a hearty texture to the soup, so it's filling enough to be a weeknight dinner. This superfast soup recipe is a must-try!



Serves: 8

Prep Time: 5 minutes

Cooking Time: 15 minutes

Ingredients:

- 2 tablespoons extra virgin olive oil
- 1 pound Italian sausage
- 1 pound tortellini (fresh or frozen)
- 1 (24-ounce) jar pasta sauce
- 2 cups beef or vegetable broth
- 2 cups half and half or cream
- ¼ cup fresh basil, chopped
- Salt and pepper, to taste

Instructions:

1. Heat olive oil in a large stock pot over medium-high heat.
2. Remove sausage from casings and crumble into pan. Cook and stir, breaking up sausage as you go.
3. When sausage is browned, stir in pasta sauce, broth, and half and half or cream.
4. Bring to a boil and add tortellini. Continue boiling gently until tortellini is done, about 8 to 10 minutes.
5. Stir in basil, salt, and pepper.

Real Tomato Soup

You haven't had a tomato soup recipe like this. Homemade is the keyword in this Real Tomato Soup recipe: it's truly amazing. You'll be surprised by how a few simple ingredients can turn into your favorite traditional tomato soup, just like from a restaurant. You can even adjust it so it's a little spicy according to your taste. This tomato soup recipe is perfect with grilled cheese or a green salad. You'll want to serve it all year long because this is one soup recipe that just hits the spot!

Serves: 4

Ingredients:

- 3 medium tomatoes, peeled and quartered or 16-ounce can tomatoes, cut up
- 1 ½ cups water
- ½ cup chopped onion
- ½ cup chopped celery
- ½ of a 6-ounce can (½ cup) tomato paste
- 1 tablespoon snipped fresh parsley
- 2 teaspoons instant chicken bouillon granules
- 2 teaspoons lime juice OR lemon juice
- 1 teaspoon sugar
- Few dashes bottled hot pepper sauce
- Snipped fresh parsley (optional)

Instructions:

1. If desired, seed the fresh tomatoes.
2. In a large saucepan combine fresh tomatoes or un-drained canned tomatoes, water, onion, celery, tomato paste, parsley, chicken bouillon granules, lime juice or lemon juice, sugar and the hot pepper sauce.
3. Bring to boiling. Reduce heat and simmer, covered about 20 minutes or until celery and onions are very tender. Cool the mixture slightly.
4. Place one-third of the mixture in a blender container. Cover and blend till smooth. Repeat with the remaining mixture.
5. Return all of the mixture to the saucepan; heat through. If desired, garnish with additional parsley.

Hearty Italian Soup

By: [Sherron Watson from Simply Gourmet Photography](#)

Here's a delicious soup recipe that has stood the test of time. For years, families have been enjoying this Hearty Italian Soup, which is quick to prepare and tastes great even as leftovers. Filled with sausage, green pepper, onion and noodles, this is one of those great Italian soup recipes that fills you up and satisfies you right to your core. Serve the recipe with a small salad and some bread, and you have a delicious weeknight dinner. Your family will love this soup!



Serves: 3

Ingredients:

- 1 pound sausage (mix and match types for a dynamic flavor)
- 1 medium green pepper, diced
- 1 medium onion, diced
- 1 (28-ounce) can tomatoes
- 2 (8-ounce) cans tomato sauce
- 2 cups water
- 3 cubes chicken bouillon (or 2 cups chicken broth)
- $\frac{3}{4}$ teaspoon salt
- $\frac{3}{4}$ cup elbow macaroni
- Shredded Jack cheese or Mozzarella cheese for topping

Instructions:

1. Brown meat. Sauté onion and pepper together; add to browned meat.
2. Add tomatoes, tomato sauce, water, bouillon, and salt, and bring to a boil. Add macaroni and cook until macaroni is done, about 20 minutes.
3. Serve with warm bread and shredded Jack cheese or Mozzarella cheese.

Amish Church Soup

By: [The Homestyle Amish Cookbook, 2010. Published by Harvest House Publishers. Used by permission.](#)

This simple soup recipe is one of the best quick and easy Amish recipes you can find. Try this Amish Church Soup for lunch or alongside dinner for the perfect finish. Any time of year, you can throw this soup on the stove and it'll be ready in less than an hour. It's perfect for anyone who's on a budget too! Since it's mostly just beans, milk, onion, and bread, it's a cheap and delicious combination that will keep you going all day long.



Ingredients:

- 1 onion, chopped
- ½ stick of butter
- 3 cups cooked navy beans
- 4 quarts milk
- bread, cut into bite sized pieces
- salt and pepper to taste

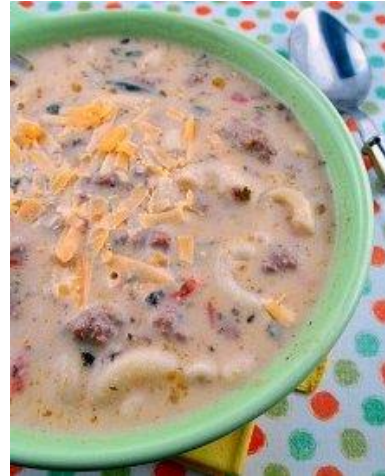
Instructions:

1. In a large pot, brown chopped onion in butter. Add beans and milk.
2. Bring just to the boiling point. Add bread cubes and salt and pepper to taste.

Mighty Cheeseburger Soup

By: [Reeni from Cinnamon Spice & Everything Nice](#)

For a hearty dish the whole family will love, try this easy-to-prepare recipe for Mighty Cheeseburger Soup. Made with all of the traditional cheeseburger toppings, this is one of those great soup recipes that can serve as your entire meal. It tastes just like a cheeseburger, so it's sure to please both kids and adults alike. Plus, it's perfect year round, not just during the coldest months of the year. If you're tired of the same old traditional soups, try a taste of this cheesy, beefy version. It may just become your new favorite!



Serves: 5

Preparation Time: 20 minutes

Cooking Time: 40 minutes

Ingredients:

- 1 pound lean ground beef
- Sea or Kosher salt and fresh black pepper
- $\frac{3}{4}$ cup mixed green and red bell peppers, diced
- $\frac{3}{4}$ cup mixed red and yellow onion, diced
- 4 cloves garlic, minced
- Olive oil, for sautéing
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 4 cups chicken or beef broth
- 1 tablespoon fresh parsley, chopped
- 8 ounces elbow macaroni
- 3 cups baby spinach, chopped
- 12 ounces sharp Cheddar cheese, cubed or shredded
- Cooked, crumbled bacon, optional, for garnish

Instructions:

1. In a large soup pot or sauce pan brown ground beef over medium heat breaking it apart as it cooks. Season well with salt and pepper. Remove to a dish and drain off any grease.
2. In the same pan cook the peppers, onion and garlic in a few tablespoons of oil over medium-low heat, seasoning well with salt and pepper, the oregano and thyme. Stir often, cook until tender about 10 minutes.
3. Add beef back to the pot along with broth and parsley. Simmer 20 minutes and season as needed.
4. Meanwhile cook elbows according to package directions to al dente. Drain and toss with a drizzle of oil to prevent sticking.
5. Stir spinach into the pot along with $\frac{2}{3}$ of the cheese simmer until spinach is wilted and cheese is completely melted, stirring often.
6. To serve add a few spoons of elbows to the bowl first and ladle soup over top, garnish with the remaining cheese and crumbled bacon if desired.

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Hearty Stew Recipes

Sunday Slow Cooker Beef Stew

By: [Julie from Julie's Eats and Treats](#)

When you just feel like being lazy on the weekend, throw this slow cooker dinner together and let it cook all day for you. Sunday Slow Cooker Beef Stew is a beef stew recipe that couldn't be easier. With just a few simple ingredients and 15 minutes prep time, this simple recipe cooks into a complete hearty dinner. You can even customize this stew with your favorite ingredients and add-ins. The whole family will love to curl up with a warm, comforting bowl of this beef stew. This is the best kind of comfort food.



Serves: 4

Preparation Time: 15 minutes

Slow Cooker Time LOW: 10 hours

Ingredients:

- 2 pounds beef stew meat, cut into 1-inch cubes
- ¼ cup all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 cloves garlic, minced
- 1 teaspoon paprika
- 1 teaspoon Worcestershire sauce
- 1 tablespoon dried onion flakes
- 1 ½ cups beef broth
- 3 potatoes, diced
- 4 carrots, sliced

Instructions:

1. In a gallon size plastic bag, mix together flour, salt, and pepper. Dump in the meat and shake until coated. Place in slow cooker.
2. Stir in garlic, paprika, Worcestershire sauce, onion, beef broth, potatoes, and carrots.
3. Cover and cook on low for 8 to 10 hours.

Beef and Brew Stew

By: [Campbell's Kitchen](#)

Beef stew recipes are all the appetite can ask for on a brisk day. Beef and Brew Stew is a fork-tender beef stew recipe that will have you eating bowl after bowl. Loaded with garlic, onions, carrots, and chunks of chuck roast, it is slow cooked and seasoned with dark beer, brown sugar, and thyme to maximize the flavor. A hearty meal that the family will love, don't skip this bowl of beefy greatness.



Serves: 8

Prep Time: 20 minutes

Cooking Time: 3 hours

Ingredients:

- 3 tablespoons vegetable oil
- 1 boneless beef chuck roast (about 3 pounds), cut into 1-inch pieces
- 2 large onions, sliced (about 2 cups)
- 2 cloves garlic, minced
- 2 (10 ¾-ounce) cans Campbell's Condensed Golden Mushroom Soup
- 2 (10 ½-ounce) cans Campbell's Condensed French Onion Soup
- 1 (12 fluid ounce) bottle dark beer or stout
- 1 tablespoon cider vinegar
- 1 tablespoon packed brown sugar
- ½ teaspoon dried thyme leaves, crushed
- 1 bay leaf
- 2 cups fresh or frozen whole baby carrots
- Egg noodles, cooked, drained, and buttered (to taste)

Instructions:

1. Preheat oven to 300 degrees F.
2. Heat 1 tablespoon oil in an oven-safe 6-quart saucepot over medium-high heat. Add the beef in batches and cook until well browned, stirring often, adding an additional 1 tablespoon oil as needed during cooking. Remove the beef from the saucepot. Pour off any fat.
3. Heat the remaining oil in the saucepot over medium heat. Add the onions and garlic and cook until the onions are tender, stirring occasionally.
4. Stir the soups, beef, brown sugar, vinegar, thyme, bay leaf, and carrots in the saucepot and heat to a boil. Cover the saucepot.
5. Bake for 2 hours or until the beef is fork-tender. Remove and discard the bay leaf. Serve the beef mixture over the noodles.

South-of-the-Border Beef Stew

By: [Campbell's Kitchen](#)

Corn and potatoes are packed in this robust stew that is good any time of year. Bring a little southwestern flavor to your dinner table with this stew. With a dash of chili powder, it has just the kick you're looking for. Plus, this fantastic recipe uses ground beef, so it's cheaper and easier than most other beef stews. The canned soup adds flavor and a little bit of liquid consistency, while making this one of the easiest stew recipes you'll ever prepare. You're just 40 minutes away from this delicious stew!



Serves: 6

Prep Time: 10 minutes

Cooking Time: 30 minutes

Ingredients:

- 1 ½ pounds ground beef
- 1 large onion, chopped (about 1 cup)
- ½ teaspoon garlic powder or 2 cloves garlic, minced
- 1 can (10 ¾-ounce) Campbell's Condensed Tomato Soup
- 1 can (10 ½-ounce) Campbell's Condensed Beef Soup
- 1 cup water
- 2 tablespoons chili powder
- 3 medium potatoes, cut into cubes (about 3 cups)
- 1 (16-ounce) can whole kernel corn, drained
- Shredded Cheddar cheese, to taste

Instructions:

1. Cook the beef, onion and garlic powder in a 12-inch skillet over medium-high heat until the beef is well browned, stirring often to separate meat. Pour off any fat.
2. Stir the soup, broth, water, chili powder and potatoes in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 15 minutes or until the potatoes are tender.
3. Stir in the corn and cook until the mixture is hot and bubbling. Sprinkle with the cheese.

Slow Cooker Pork Chop Stew

Thick and hearty, this easy slow cooker soup recipe is a meal by itself. This easy recipe for a slow cooker is a great use for pork chops, especially if you have some leftover in the fridge. This is a unique soup that's unlike most you've had so far because of the use of pork chops, cabbage, and seasonings. This soup is a delightful cross between a creamy and a hearty soup that will blow your mind as soon as you take your first bite.

Ingredients:

- 6 pork loin chops
- 4 tablespoons flour
- 2 tablespoons oil
- 6 medium potatoes, cubed
- 1 medium onion, chopped
- 1 small cabbage, cut in thin wedges (optional)
- 4 carrots, diced
- ¼ teaspoon salt
- ½ teaspoon pepper
- 2 teaspoons beef bouillon granules
- ¼ cup water
- 14 ½ ounces can sliced tomatoes
- ½ cup sour cream
- 2 tablespoons cornstarch

Instructions:

1. Trim fat from chops. Coat with 2 tablespoons flour. Brown chops in oil over medium heat.
2. Place potatoes, onion and carrots in slow cooker. Sprinkle remaining flour over and toss to coat.
3. Layer over potato mixture, in order, cabbage, salt, pepper, chops, bouillon, ¼ cup water and stewed tomatoes with juice. Do not stir.
4. Cover and cook on high 3 ½ to 4 hours or on low for 7 to 8 hours
5. Optional: in small saucepan, stir sour cream and cornstarch until smooth. Measure cooking liquid and add enough water or milk to 1 ½ cups. Stir into saucepan. Cook and stir over medium heat until thick and mixture comes to a boil. Serve with chops.

Country Chicken Stew

By: [Campbell's Kitchen](#)

This hearty stew recipe, chock full of carrots, green beans, onion, potatoes, and chicken, simmers in a creamy base to tenderness in just minutes. This stew is a true one-dish meal, with plenty of nutritious vegetables and filling chicken as a source of protein. This is a wonderful year-round stew that hits the spot in the summer as well as during the winter. Perfect for the busy and hungry family, enjoy this hearty dinner with your favorite rolls or biscuits.



Serves: 4

Prep Time: 15 minutes

Cooking Time: 40 minutes

Ingredients:

- 2 slices bacon, diced
- 1 medium onion, sliced (about ½ cup)
- 1 (10 ¾-ounce) Campbell's Condensed Cream of Chicken Soup
- 1 soup can water
- ½ teaspoon dried oregano leaves, crushed
- 3 medium potatoes, cut into 1-inch pieces (about 3 cups)
- 2 medium carrots, sliced (about 1 cup)
- 1 cup frozen cut green beans or fresh green beans
- 2 (4 ½-ounce) cans white chunk chicken breast in water, drained
- 2 tablespoons chopped fresh parsley

Instructions:

1. Cook the bacon in a 10-inch skillet over medium high heat until crisp, stirring often. Remove the bacon from the skillet and drain on paper towels.
2. Add the onion to the skillet and cook until tender, stirring occasionally. Stir in the soup, water, oregano, potatoes, and carrots and heat to a boil. Reduce the heat to low. Cover and cook for 15 minutes.
3. Stir the beans in the skillet. Cover and cook for 10 minutes or until the vegetables are tender. Stir in the chicken, parsley, and bacon and cook until the mixture is hot and bubbling.

All In One Fiesta Stew Pot

For a stew that is warm and wonderful, you've got to try this one-pot recipe. It's the perfect recipe for the weekend - set it up on the stove, go play with the kids, come back and do a little more, play some more. It takes time, but is easy. Don't be intimidated by the long ingredients list: all of these components come together very easily in an incredible, flavorful soup. This recipe is so good you can almost smell it now!

Cooking Time: 1 hour 45 minutes

Ingredients:

- 3 tablespoons all-purpose flour
- ½ teaspoon ground cumin
- ½ teaspoon chili powder
- ½ teaspoon garlic powder
- ¼ teaspoon ground cinnamon
- 1 ½ pounds beef chuck, cut into 1-inch cubes
- 2 tablespoons vegetable oil
- 1 cup defatted beef broth
- ½ cup apple juice
- 6 small white potatoes, peeled and quartered
- 2 medium sweet potatoes, peeled and cubed
- 1 medium green bell pepper, halved and seeded
- 1 medium red bell pepper, halved and seeded
- 1 medium onion, peeled and slivered
- 1 (10-ounce) can diced tomatoes with green chilies
- 1 (8-ounce) can tomato sauce
- 2 tablespoons honey
- 2 Granny Smith apples, cored and cut into 1-inch pieces
- 1 (15-ounce) can dark red kidney beans, drained and rinsed
- 2 tablespoons chopped flat-leaf parsley
- Shredded cheddar cheese, for garnish
- Coarsely chopped black olives, for garnish

Instructions:

1. Combine flour, cumin, chili powder, garlic and cinnamon in a large bowl. Add meat cubes and toss with a fork to coat.
2. Heat oil in a large, heavy pot and brown the meat. Add broth and apple juice. Cover and simmer on medium until meat is tender, about 1 hour.
3. Add potatoes, bell peppers, onion, tomatoes, tomato sauce, and honey; cover and simmer until potatoes are tender, about 30 to 35 minutes.
4. Add apples and kidney beans; cover and simmer until the apples are tender, about 15 minutes.
5. Stir in the chopped parsley. Serve in shallow bowls, garnished with shredded cheese and chopped olives.

Baked Beef Stew

Hearty beef stew is the perfect dish on those cold winter nights. This rich dish is baked to perfection and is enough to feed a whole heap of friends and family members. This beef stew recipe in particular is unique because it includes ingredients like tapioca to make the broth thicker. You'll love how filling and bold this classic beef stew is. Best of all, it's so easy to combine the ingredients and just let them bake in the oven while you go about your day.

Serves: 8

Cooking Time: 2 hours

Ingredients:

- 14 ½ ounces canned tomatoes, diced and in liquid
- 1 cup water
- 3 teaspoons tapioca
- 2 teaspoons sugar
- 1 ½ teaspoons salt
- ½ teaspoon pepper
- 2 pounds stew meat, cut in 1-inch cubes
- 4 carrots, cut in 1-inch chunks
- 3 potatoes, peeled and quartered
- 2 celery ribs, cut in ¾-inch chunks
- 1 onion, cut into chunks
- 1 slice bread, cubed

Instructions:

1. Preheat oven to 375 degrees F.
2. In a large bowl, combine the tomatoes, water, tapioca, sugar, salt and pepper.
3. Add remaining ingredients, mix well.
4. Pour into a greased 9 x 13 inch pan or a 3-quart baking dish.
5. Cover and bake for 1¾ to 2 hours, or until meat and vegetables are tender. Serve in bowls.

Beef and Vegetable Stew

This hearty beef and vegetable stew combines flavors for a wonderfully warm winter meal. The potatoes in this stew make this a filling dish and because it's made in a slow cooker, it's a super easy recipe. Just throw the ingredients together and allow the stew to cook all day. In the evening, you'll have a satisfying meal that everyone will enjoy! This particular Beef and Vegetable Stew includes red wine for added richness, so it has several different levels of flavor.



Serves: 6

Ingredients:

- 6 medium white potatoes (about 2 pounds) peeled and cubed
- 6 medium carrots, peeled and cut diagonally into ¼-inch slices
- 1 onion, coarsely chopped
- 1 celery rib, chopped
- 2 pounds beef stew meat or chuck roast, trimmed of fat and cut into 1-inch cubes
- 3 tablespoons all-purpose flour
- ½ cup beef broth
- 1 cup dry red wine
- 1 can corn, drained
- 1 can green bean, drained
- ½ bag frozen peas
- Salt and pepper, to taste

Instructions:

1. In a 6-quart slow cooker, mix the potatoes, carrots, onion, and celery. Toss the beef with flour to coat evenly. Add to the slow cooker. Top with the beef broth, red wine, pepper, and salt. Cover and cook on the high setting 1 to 1 ½ hours.
2. Reduce the heat setting to low and cook 7 hours longer, or until the beef is tender, stirring once or twice during cooking.
3. Add the corn, beans and peas and cook for one more hour or until hot through. Season with salt and pepper to taste.

Slow Cooker Fall Harvest Pork Stew

By: [Campbell's Kitchen](#)

It's hard to resist all of the tempting flavors in this Slow Cooker Fall Harvest Pork Stew. This is a unique stew that will always have your family coming back for more. Plus, it's an all-day slow cooker that only requires two steps for preparation. From butternut squash to apples to parsnips, there's a ton of depth in this comforting stew from Campbell's Kitchen. This is one of those easy soup recipes you'll come back to every autumn.



Serves: 8

Preparation Time: 20 minutes

Slow Cooker Time LOW: 7 hours

Slow Cooker Time HIGH: 5 hours

Ingredients:

- 2 pounds boneless pork shoulder, cut into 2-inch pieces
- 1 (10 ¾ ounce) can Campbell's Condensed French Onion Soup
- ½ cup apple cider or apple juice
- 3 large Granny Smith apples, cut into thick slices (about 3 cups)
- 3 cups butternut squash peeled, seeded and cut into 2-inch pieces
- 2 medium parsnips, peeled and cut into 1-inch pieces (about 2 cups)
- ½ teaspoon dried thyme leaves, crushed

Instructions:

1. Stir the pork, soup, cider, apples, squash, parsnips, and thyme in a 6-quart slow cooker.
2. Cover and cook on LOW for 7 to 8 hours or on HIGH for 4-5 hours or until the pork is fork-tender.

Notes:

For thicker gravy, stir ¼ cup all-purpose flour and ½ cup water in a small bowl until the mixture is smooth. Stir the flour mixture in the cooker. Cover and cook on HIGH for 10 minutes or until the mixture boils and thickens.

Janet's Beef Stew

Janet's Beef Stew is not your ordinary beef stew recipe. The addition of orange juice makes it really something special and adds a deliciously sweet flavor. Plus, this recipe includes peas and tomatoes in the stew in addition to the traditional carrots and onion. This is a great twist on the classic beef stew that you won't forget quickly. Make it a tradition and make it every winter season. Try it tonight - your family will love it!



Serves: 8

Cooking Time: 1 hour 50 minutes

Ingredients:

- 2 pounds pre-cut stew beef
- 2 tablespoons all-purpose flour
- 2 tablespoons olive oil
- 4 garlic cloves, minced
- 1 small onion, chopped
- 1 teaspoon dried thyme
- 1 (14.5-ounce) can stewed tomatoes
- 1 ½ cups beef broth
- 3 tablespoons red wine vinegar
- 5 russet potatoes, peeled and diced
- 1 cup orange juice
- ¼ teaspoon black pepper
- 1 large carrot, finely diced
- 1 cup frozen peas, thawed

Instructions:

1. Preheat oven to 350 degrees F.
2. Place meat cubes and flour in a large, re-sealable plastic bag. Close bag and shake to coat meat.
3. In a large skillet, heat 1 tablespoon of the oil over medium-high heat. Cook meat in batches, adding more oil as needed, for 6 to 8 minutes or until browned all over. Transfer to a large oven-proof casserole.
4. Drain most of the oil from skillet; add garlic, onion, and thyme and sauté for 1 to 2 minutes or until garlic is softened.
5. Add in tomato, beef broth and vinegar, stirring to scrape up the brown bits; bring to a boil. Once boiling, remove from heat and pour over meat in the casserole dish.
6. Add potatoes, orange juice and pepper.
7. Cover casserole dish and bake for 1 hour.
8. Add carrot and peas, and bake uncovered, for an additional 30 minutes.
9. Remove casserole from the oven and let stand for 5 minutes.

Special Thanks

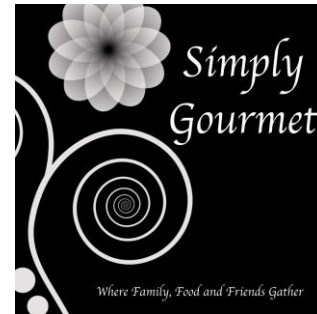
TABLE *for* SEVEN
HAVE A SEAT.

 Julie's
eats & treats

Let's Dish



garnish with lemon
A FOOD BLOG TO ENLIVEN YOUR FAMILY MEALS



*38 Best
Soup Recipes &
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