

Farmhouse Beef & Creamy Tomato Soup

This creamy beef & tomato soup is a family favorite with its delicious blend of ground beef, crushed tomatoes, gemelli noodles, and parmesan cheese.

Ingredients:

- 1½ pounds Sullivan Family Farms ground beef
- 1 teaspoon fresh minced garlic
- ½ cup finely chopped garlic
- ¾ teaspoon salt
- ½ teaspoon pepper
- 1½ teaspoons dried basil
- 1 teaspoon dried oregano
- ⅛ teaspoon dried thyme
- 6 cups beef broth
- 1 can crushed tomatoes (28oz)
- 1 can tomato sauce (15oz)
- 1 teaspoon brown sugar
- 8 ounces cream cheese, softened
- 2 cups gemelli pasta (8oz)
- Shaved parmesan cheese (for topping)
- Fresh chopped basil (for topping)
- *Optional: ¼ cup cooking sherry*

Directions:

1. In a large pot, add the ground beef, garlic, and onion over medium heat. Cook for 5 minutes, or until the beef is no longer pink and the onions are translucent. Drain excess grease.
2. Then add the salt, pepper, basil, oregano, garlic powder, thyme, brother, crushed tomatoes, and tomato sauce. Stir ingredients thoroughly.
3. Heat until simmering and add the gemelli pasta. Continue simmering and stir occasionally until pasta is cooked (see pasta package directions).
4. Next, add the softened cream cheese to a bowl and add in 1-2 cups of soup. Let mixture set until the cream cheese has melted and stir until combined.
5. Add the cream cheese mixture back into the soup and stir until evenly distributed. Simmer for 1-2 additional minutes, stirring often, until the soup is bubbling and slightly thickened. (Optional: stir in cooking sherry at this time). Let soup rest for about 10 minutes.
6. Serve with parmesan cheese and basil on top.
7. Enjoy!