November 2026 TV —Soup Recipes

Chilly fall evenings call for a warm and inviting pot of soup. Here are some of our tastiest, coziest beef soup recipes you'll want to try this season!

Wild Mushroom Beef Stew

This hearty stew features tender chunks of beef with potatoes, garlic, assorted mushrooms and carrots. And, it can be made in the slow cooker or the electric pressure cooker.

Total Recipe Time: 9 hours 30 minutes
Makes 6 servings



- 2 pounds beef Stew Meat, cut into 1-inch pieces
- 1/4 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon dried thyme leaves
- 1/2 teaspoon pepper
- 3/4 cup reduced-sodium beef broth
- 1/4 cup tomato paste
- 1/4 cup dry red wine
- 2 teaspoons minced garlic
- 1 pound baby red-skinned potatoes, quartered
- 8 ounces assorted mushrooms, such as shiitake, cremini and oyster, cut into quarters
- 1 cup baby carrots

Garnish:

- Chopped fresh parsley leaves

1. Combine beef Stew Meat, flour, salt, thyme and pepper in large bowl; toss to coat. Place beef mixture in 4-1/2 to 5-1/2-quart slow cooker.
2. Combine broth, tomato paste, wine and garlic in small bowl; mix well. Add broth mixture to beef. Add potatoes, mushrooms and carrots; mix well.
3. Cover and cook on HIGH 5 to 6 hours, or on LOW 8 to 9 hours, or until beef and vegetables are tender. (No stirring is necessary during cooking.) Stir well before serving. Garnish with parsley, if desired.

Alternate Cooking Method: This recipe can be made in a 6-quart electric pressure cooker. Combine beef Stew Meat, flour, salt, thyme and pepper in large bowl; toss to coat. Place beef in pressure cooker. Combine broth, tomato paste, wine and garlic in small bowl; mix well. Add broth mixture to beef. Cut potatoes into 2-inch pieces or, if smaller, keep whole. Cut carrots into 2-inch pieces. Add potatoes, whole mushrooms and carrots; mix well. Close and lock pressure cooker lid. Use beef, stew or high-pressure setting on pressure cooker; program 25 minutes on pressure cooker timer. Use quick-release feature to release pressure; carefully remove lid. Stir well before servings. Garnish with parsley, if desired. (This recipe variation was tested in an electric pressure cooker at high altitude. Cooking at an altitude of less than 3000 feet may require slightly less cooking time. Refer to the manufacturer's instructions.)

Nutrition information per serving: *273 Calories; 55.8 Calories from fat; 6.2g Total Fat (2.5 g Saturated Fat; 0.3 g Trans Fat; 0.6 g Polyunsaturated Fat; 3 g Monounsaturated Fat;) 84 mg Cholesterol; 611 mg Sodium; 22.3 g Total Carbohydrate; 2.9 g Dietary Fiber; 31.7 g Protein; 4 mg Iron; 925 mg Potassium; 6.6 mg NE Niacin; 0.7 mg Vitamin B_6; 2.3 mcg Vitamin B_{12}; 7.7 mg Zinc; 35.8 mcg Selenium; 112.5 mg Choline.*

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Angie's Favorite Beef & Barley Soup

Try this classic recipe today. Beef Chuck Roast is slow cooked with barley and vegetables for a delicious soup that will feed a crowd.

Total Recipe Time: 3 ½ hours
Makes 8 servings

- 1 boneless Beef Chuck Roast, cut into 1/2-inch pieces (about 2-1/2 pounds)
- 2 tablespoons olive oil
- 1 whole large onion, diced
- 2 whole carrots, smaller ends cut into rounds, larger ends diced
- 2 whole potatoes, chunked
- 1 ½ teaspoons seasoned salt
- 1 teaspoon Kosher salt
- Ground black pepper to taste
- 6 cups beef stock
- 2 cups water, or as needed
- 1/2 cup pearl barley
- 1/2 teaspoon thyme
- 1 whole bay leaf
- 1 (14 oz.) can diced tomatoes



1. Heat oil in stockpot over medium heat until hot. Brown half of beef Chuck Roast; remove from stockpot. Repeat with remaining beef; remove from stockpot.

   Cook's Tip: *Beef Stew Meat may be substituted for beef Chuck Roast.*
2. Add the onions and garlic. Lower the heat to medium-low and cook until the onions are cooked and just start to caramelize. Drizzle in more oil if needed.
3. Add rest of the ingredients, except diced tomatoes; stir well. Increase the heat and bring the soup to a boil. Turn heat to low, cover and simmer for two hours, stirring occasionally. Adjust heat as necessary to keep soup at a low simmer. If the soup thickens too much, add a little more water or beef broth.
4. Add tomatoes and simmer for one more hour. Remove bay leaf before serving.

Classic Beef Bourguignonne

A classic never goes out of style. The same is true with this traditional stew made with beef Cross Rib Roast, bacon, red wine and lots of hearty vegetables.

Total Recipe Time: 3 hours
Makes 8 servings

- 1 beef Cross Rib Roast, Chuck Arm Roast or Chuck Shoulder Roast (2-1/2 to 3-1/2 pounds)
- 4 slices bacon, chopped (about 4 ounces)
- 1/4 cup all-purpose flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup beef broth
- 2 cups Burgundy or other dry red wine
- 2 tablespoons tomato paste
- 1 tablespoon minced garlic
- 2 teaspoons dried marjoram leaves
- 8 ounces baby carrots (about 1-3/4 cups)
- 8 ounces fresh pearl onions, peeled or frozen pearl onions
- 8 ounces mushrooms, cut in half if large
- Chopped fresh parsley leaves (optional)



1. Cook bacon in stockpot over medium heat 8 to 10 minutes or until crisp, stirring frequently. Remove with slotted spoon to paper towel-lined plate. Set aside. Reserve drippings.
2. Meanwhile, cut beef Cross Rib Roast into 1-inch pieces. Lightly coat beef with flour. Heat 2 tablespoons reserved bacon drippings in same stockpot over medium heat until hot. Brown half of beef; remove from stockpot. Repeat with remaining beef, adding bacon drippings or oil as needed. Remove beef from stockpot; season with salt and pepper. Pour off drippings.
   Cook's Tip: *The dark brown crust that forms on the bottom of the stockpot during step 2 dissolves when liquid is added and gives the stew a rich flavor.*
3. Add broth to stockpot. Cook and stir 1 to 2 minutes or until browned bits attached to stockpot are dissolved. Stir in wine, tomato paste, garlic and marjoram. Return beef and bacon to stockpot; bring to a boil. Reduce heat; cover tightly and simmer 1 hour.
4. Add carrots, onions, and mushrooms to stockpot; stir until all vegetables are coated with sauce. Bring to a boil. Reduce heat; simmer, covered, 30 minutes or until beef and vegetables are fork-tender.
5. Remove from heat. Skim fat from cooking liquid, if necessary. Garnish with parsley, if desired.

Nutrition information per serving: *328 Calories; 81 Calories from fat; 9g Total Fat (3 g Saturated Fat; 4 g Monounsaturated Fat;) 89 mg Cholesterol; 661 mg Sodium; 16 g Total Carbohydrate; 2.6 g Dietary Fiber; 32 g Protein; 4.3 mg Iron; 6.7 mg NE Niacin; 0.6 mg Vitamin B_6; 3 mcg Vitamin B_{12}; 8.5 mg Zinc; 41.7 mcg Selenium; 117.5 mg Choline. This recipe is an excellent source of Protein, Iron, Niacin, Vitamin B6, Vitamin B12, Zinc, Selenium, and Choline.*

Creamy Ground Beef Pasta Soup

Who is this recipe for? Well, it's for busy parents that don't want to spend a lot of time cooking. It's also for parents that don't want to spend time cooking something their kids won't eat. Come to think of it, this recipe is also for anyone who just wants an affordable and delicious meal. So, to answer the original question, we guess this recipe is for everyone.

Total Recipe Time: 30 minutes
Makes 6 servings



- 1 pound lean Ground Beef
- 1 medium onion, chopped
- 2 teaspoons Italian seasoning
- 2-3 cloves minced garlic
- Salt and pepper to taste
- 4 cups beef stock
- 1 jar (24 oz) spaghetti sauce
- 1 can (15 oz) tomato sauce
- 2 cups uncooked pasta
- 4 oz cream cheese
- Fresh basil, optional
- Parmesan cheese, optional

1. Heat large nonstick stock pot over medium heat until hot. Add Ground Beef and onion; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Pour off drippings, if needed. Add Italian seasoning, garlic, salt and pepper, to taste.
   Cook's Tip: *Cooking times are for fresh or thoroughly thawed Ground Beef. Ground Beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of Ground Beef doneness.*

2. Add beef stock, spaghetti sauce, tomato sauce and pasta to pot and let simmer for approximately 10-12 minutes.
3. Add cream cheese and mix well. Continue simmering until pasta is tender and soup is thickened to your liking. Garnish with fresh basil and parmesan cheese.

Tuscan Beef Meatball and White Bean Soup

Enjoy this hearty Tuscan-style Ground Beef meatball soup chock-full of vegetables, beans and grains.
Total Recipe Time: 40 minutes
Makes 8 servings



Meatballs:

- 1 pound Ground Beef (80% lean or leaner)
- 1/2 cup minced onion
- 1/3 cup seasoned dry breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1 egg, beaten
- 2 tablespoons chopped fresh parsley leaves
- 1 teaspoon minced garlic
- 1/2 teaspoon salt

Soup:

- 1 tablespoon olive oil
- 1 medium onion, diced
- 2 medium carrots, diced
- 2 tablespoons minced garlic
- 8 cups beef broth
- 1 Parmesan cheese rind (3 to 4 inches)
- 2 small sprigs fresh rosemary
- 2 small sprigs fresh thyme
- 1 cup dry farro
- 2 cans (15 ounces each) cannellini beans, drained and rinsed
- 2 cups fresh chopped kale, ribs removed

Serving Suggestion:

- 1/2 French baguette, cut into 16 slices, 1/4 inch thick
- 1/3 cup finely grated Parmesan cheese, additional for garnish

1. Combine all Meatball ingredients in a large bowl; mixing lightly but thoroughly. Roll beef mixture into 48 small meatballs, about 1/2 ounce each. Cover and refrigerate.
2. Preheat oven to 350°F. Place baguette slices on shallow-rimmed baking sheet. Sprinkle slices with Parmesan cheese. Bake 8 to 9 minutes until cheese is melted and begins to brown. Set aside to cool.
3. Heat oil in 5-quart stockpot over medium heat until hot. Add onion, carrots and garlic; cook 5 minutes or until vegetables are soft. Add broth, rind, rosemary and thyme and bring to a boil. Gently add prepared meatballs, farro and beans to stockpot. Reduce heat to simmer; cook 20 to 25 minutes or until farro is soft and meatballs are cooked through, stirring occasionally. Remove herb sprigs and rind. Skim fat, if desired. Stir in kale and cook 5 minutes. Season with salt and pepper, as desired. Serve with Parmesan baguette slices and additional Parmesan cheese, as desired.

Nutrition information per serving, 1-2/3 cups: *431 Calories; 86.4 Calories from fat; 9.6g Total Fat (3.5 g Saturated Fat; 0.1 g Trans Fat; 1 g Polyunsaturated Fat; 3.9 g Monounsaturated Fat;) 71 mg Cholesterol; 1732 mg Sodium; 55 g Total Carbohydrate; 7.5 g Dietary Fiber; 32.1 g Protein; 194 mg Calcium; 5.4 mg Iron; 498 mg Potassium; 0.4 mg Riboflavin; 6.9 mg NE Niacin; 0.4 mg Vitamin B_6; 1.7 mcg Vitamin B_{12}; 251 mg Phosphorus; 4 mg Zinc; 25.9 mcg Selenium; 79.7 mg Choline. This recipe is an excellent source of Dietary Fiber, Protein, Iron, Riboflavin, Niacin, Vitamin B6, Vitamin B12, Phosphorus, Zinc, and Selenium; and a good source of Calcium, Potassium, and Choline.*