

# **Hamburger Soup**

**Servings: 6**

**1 pound lean ground beef**  
**1 cup thinly sliced carrots**  
**1 cup sliced celery**  
**1 pkg (1 oz) dry onion soup mix**  
**1 pkg (1 oz) italian salad dressing mix**  
**1/4 teaspoon seasoned salt**  
**1/4 teaspoon black pepper**  
**3 cups boiling water**  
**1 can (14 oz) diced tomatoes, undrained**  
**1 can (8 oz) tomato sauce**  
**1 tablespoon soy sauce**  
**2 cups cooked macaroni**  
**1/4 cup grated Parmesan cheese**  
**2 tablespoons chopped fresh parsley**

Brown ground beef in large skillet 6 to 8 minutes over medium-high heat, stirring to break up meat. Drain fat.

Place carrots and celery in slow cooker. Top with beef, soup mix, salad dressing mix, seasoned salt and pepper. Add water, tomatoes with juice, tomato sauce and soy sauce; mix well. Cover; cook on LOW 6 to 8 hours.

Stir in macaroni and Parmesan cheese. Cover; cook on HIGH 15 to 30 minutes or until heated through. Sprinkle with parsley just before serving.

---

Per Serving (excluding unknown items): 314 Calories; 17g Fat (49.7% calories from fat); 18g Protein; 21g Carbohydrate; 3g Dietary Fiber; 59mg Cholesterol; 622mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 1 1/2 Vegetable; 2 Fat; 0 Other Carbohydrates.