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## Ingredients for Roasted Potato Beef Soup Recipe

3 tablespoons olive oil (2 for beef and 1 for potatoes)

1-1/2 to 2 pounds stew meat

4 cups beef stock, homemade preferred ([beef stock recipe](#))

4 medium russet potatoes (well-scrubbed, unpeeled and cubed)

1-1/2 teaspoons kosher salt

1/2 teaspoon freshly ground black pepper

8 ounces gluten-free cream cheese

1 medium onion, peeled and grated into cream cheese

Gluten-free sour cream for garnish

1/4 cup freshly snipped chives for garnish

# Directions for Roasted Potato Beef Soup Recipe

1. **Heat** - In a Dutch oven, add 2 tablespoons olive oil. Heat over medium-high heat until oil is shimmering.
2. **Sear** - Brown beef in batches; add just enough stew meat to almost cover bottom of pot and sprinkle with 1 teaspoon of salt.
3. Sear, developing a nicely browned crust on each side before turning; brown all sides. Place browned meat on a plate and repeat with next batch.
4. **Add** - When searing is complete, place all browned meat in Dutch oven; add beef stock and bring to a low boil. Reduce heat to medium low and cover pot loosely with lid.
5. **Cook** - Cook for 2 hours or until meat can be easily pushed apart with a fork. Check occasionally and add water if the meat becomes uncovered.
6. **Preheat oven to 425°F and [begin preparing the potatoes](#) for roasting. (See directions below)**

## Roasting Potatoes

1. **Wash and cube** - Wash potatoes, gently scrubbing to remove dirt from outer skin; cut into cubes.
2. Place cubed potatoes in a 9 x 13 baking dish. Use two baking dishes if needed as the potatoes will roast best in a single layer.
3. **Add** - Drizzle with olive oil; sprinkle with kosher salt and freshly ground black pepper. Lightly mix with a large spoon to ensure potatoes are evenly coated.

4. Cover the baking dish with foil.

5. **Roast** - Roast on center rack for 45 minutes or until potatoes are tender inside and slightly brown and crispy outside. Turn potatoes after 20 minutes to promote even browning; re-cover.



7. When meat reaches desired tenderness, turn off heat and remove beef pieces with a slotted spoon; place on plate. Using two forks break the beef into bite-sized pieces and return them to the stock.
8. **Stir in** - If you have the time, take the cream cheese out of the refrigerator a few minutes before you are ready to use it. The closer it is to room temperature, the more quickly and smoothly it will melt. Stir in the cream cheese and grated onion; cook until melted and well-blended.
9. **Add roasted potatoes (see below)**. Simmer 5 to 10 minutes or until potatoes are warmed through.
10. Salt to taste.
11. **Garnish** - Ladle the soup into bowls and top with sour cream and chives.



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