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# Acini di Pepe Steak Soup

## Ingredients

2 tablespoons vegetable oil

1 pound beef round steak, cut into cubes

1 teaspoon kosher salt

2 medium onions, peeled and chopped

3 cloves of garlic, peeled and minced

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

1 can tomato sauce, 15 ounces

1/4 teaspoon black pepper, freshly ground

2 teaspoons Greek seasoning

2 whole bay leaves

16 ounces cut green beans, frozen

1/2 cup acini di pepe pasta, uncooked

## Directions

1. **Heat** - In a Dutch oven, add 2 tablespoons vegetable oil. Heat over medium-high heat until oil is shimmering.

2. **Add** - Add half of the beef and sprinkle with 1/2 teaspoon salt.

3. **Sear** - Sear, developing a nicely browned crust on each side before turning; brown all sides. Remove browned meat to a plate and repeat.
4. **Add and Cook** - When searing is complete, place all browned meat in Dutch oven and add onions. Cook until onions are slightly tender - about 7 minutes. Stir to prevent onions from burning and reduce heat if necessary.
5. **Add and Cook** - Add garlic. Cook for an additional minute, stirring to prevent burning.
6. **Add and Simmer** - Add beef stock, tomato sauce, black pepper, Greek seasoning, and bay leaves. Stir and bring to a boil. Immediately reduce heat to medium low and simmer uncovered for 50 minutes.
7. **Add** - Stir in frozen green beans and pasta.
8. **Simmer** - Increase heat to bring contents to a boil. Then immediately reduce heat and simmer uncovered until green beans are tender - about 9 minutes. Stir often.
9. Remove bay leaves and discard.
10. Season to taste with salt and pepper. Enjoy!

Serves 4-6



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