



Canned Tomato Soup: Part II



Tomato Soup Casserole



Tomato Soup Beef Taco



Slow Cooker Tomato Soup Chili



Spaghetti Soup



Hot Bean Dip



Tomato Soup Cake

Additional Menu Makers recipes can be found at neighborsmn.org.



Canned Tomato Soup: Part II

Hot Bean Dip

You will need:

1 (10 $\frac{3}{4}$ oz.) can condensed tomato soup	1 (14.5 oz.) can tomatoes and green chilies	$\frac{1}{2}$ lb. ground beef
1 (8 oz.) can tomato paste	cheese, olives, green onions for garnish	1 can refried beans
$\frac{1}{2}$ cup salsa	salt to taste	

Instructions:

- Brown beef in a skillet. Add all other ingredients except for cheese, olives, and green onions
- Simmer for 10 - 15 minutes. Top with cheese, olives, and green onion. Serve with chips.

Spaghetti Soup

You will need:

1 (10 $\frac{3}{4}$ oz.) can condensed tomato soup	$\frac{1}{2}$ lb. boneless skinless chicken breast halves (cut into cubes)	
1 medium onion, chopped	1 large carrot, chopped	1 stalk celery, chopped
2 cloves garlic, minced	4 cups chicken broth	1 cup water
2 tbsp. chopped parsley	3 ounces spaghetti, uncooked and broken into 3 inch pieces	
salt to taste	2 tbsp. cooking oil	

Instructions:

- Heat 1 tablespoon oil in saucepan over medium-high heat. Add chicken and cook until browned.
- Stir often. Remove the chicken. Stir in remaining oil and heat over medium heat.
- Add onion and cook for 1 minute. Add carrots and cook for 1 minute.
- Add celery and garlic. Cook for 1 minute. Stir in broth, tomato soup, and water. Heat to a boil.
- Stir in pasta. Cook for 10 minutes or until pasta is tender.
- Add chicken and parsley, if desired, and heat through.

Slow Cooker Tomato Soup Chili

You will need:

1 (10 $\frac{3}{4}$ oz.) can condensed tomato soup	1 lb. ground beef	1 large onion, chopped
2 cloves garlic, minced	1 (14.5 oz.) can diced tomatoes	$\frac{1}{2}$ cup water
2 (15 oz.) cans kidney beans, rinsed and drained	$\frac{1}{4}$ cup chili powder	2 tsp. ground cumin
salt to taste		

Instructions:

- Cook the beef in a 12-inch skillet until well browned, stirring often. Pour off any fat.
- Add all ingredients into a 3-1/2 quart slow cooker. Cover and cook over LOW for 4 - 5 hours.

Tomato Soup Beef Taco

You will need:

1 (10 $\frac{3}{4}$ oz.) can condensed tomato soup	1 lb. ground beef	$\frac{1}{2}$ cup salsa
$\frac{1}{2}$ cup shredded cheddar cheese	$\frac{1}{3}$ cup water	2 tsp. taco seasoning
salt to taste	lettuce, tomato, onion	taco shells

Instructions:

- Cook the beef in a 10-inch skillet over medium-high heat until well browned, stirring often.
- Pour off fat. Stir the soup, water, salsa, taco seasoning, and salt into beef. Reduce to low heat.
- Add beef mixture to taco shells. Serve with cheese, lettuce, tomatoes, and onions.

Tomato Soup Casserole

You will need:

1 (10 $\frac{3}{4}$ oz.) can condensed tomato soup	1 cup uncooked rotini or other pasta	1 lb. lean ground beef
1 cup chopped onion	1 cup shredded Cheddar cheese	green onions (optional)
salt and pepper to taste		

Instructions:

- Brown meat and onion over medium-high heat in a skillet; drain. Season with salt and pepper if desired.
- Add tomato soup and 1 cup of water. Bring to a boil.
- Stir in rotini. Cover and simmer 8 - 10 minutes or until pasta is tender.
- Stir in cheese. Garnish with green onions, if desired.

Tomato Soup Porcupine Meatballs

You will need:

1 (10 $\frac{3}{4}$ oz.) can condensed tomato soup	1 lb. ground beef	$\frac{1}{2}$ cup uncooked white rice
$\frac{1}{2}$ cup water	$\frac{1}{3}$ cup chopped onion	1 tsp. salt
$\frac{1}{2}$ tsp. celery salt	$\frac{1}{8}$ tsp. garlic powder	$\frac{1}{8}$ tsp. ground black pepper
1 cup water or more as needed	2 tsp. Worcestershire sauce	salt to taste

Instructions:

- Mix the ground beef, rice, $\frac{1}{2}$ cup water, onion, salt, celery salt, garlic powder, & black pepper in a bowl.
- Roll the mixture into 12 meatballs. Heat a large skillet over medium-high heat and add meatballs.
- Cook meatballs, turning occasionally, until evenly browned. Drain and discard any excess grease.
- Pour the tomato soup, 1 cup water, and Worcestershire sauce into the skillet.
- Reduce heat to medium-low. Cover and simmer until meatballs and rice are thoroughly cooked.
- Cook for about 45 minutes. Stir in more water if the sauce becomes too dry.

Tomato Soup Cake

You will need:

1 (10 $\frac{3}{4}$ oz.) can condensed tomato soup	1 tsp. baking soda	1 cup white sugar
1 egg	$\frac{1}{3}$ cup butter	$\frac{1}{2}$ tsp. salt or to taste
1 tsp. ground cinnamon	$\frac{1}{2}$ tsp. ground cloves	$1\frac{1}{2}$ cups flour
1 cup raisins	$\frac{2}{3}$ cup walnuts, optional	cream cheese frosting or frosting of choice

Instructions:

- Combine the tomato soup and the soda in a bowl and let it stand.
- Cream sugar, egg, butter, salt, cinnamon, and cloves together in a mixing bowl.
- Mix in tomato soup and soda mixture and then the flour.
- Stir in the raisins and walnuts. Pour the batter into a greased 9" x 9" baking pan.
- Bake at 325 degrees F for 45 - 50 minutes or until a tooth pick comes out clean.
- Cool the cake and top with cream cheese icing or frosting of choice.