

Leftover Corned Beef Soup with Sauerkraut and Tomatoes

Yield: 6 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-chhese-sour-cream-soup-recipe>

Ingredients:

- 1 onion large, chopped, about 1 1/2 cups chopped onion
- 1 tablespoon olive oil
- 1 tablespoon minced garlic
- 1/2 teaspoon dried thyme 1/2 tsp.
- 4 cups homemade chicken stock or can use 2 cans chicken broth and a little water
- 2 cups homemade beef stock or can use 1 can beef broth and a little water
- 2 cans diced tomatoes 14.5 ounce cans
- 1 tablespoon worcestershire sauce
- 1/2 cup chopped parsley I used flat-leaf parsley
- 2 1/2 bay leaves large
- 4 cups sauerkraut drained but not rinsed, I prefer bottled or fresh sauerkraut over canned
- 8 ounces corned beef leftover cooked, sliced 1/4 inch thick and then shredded apart into pieces
- 1 tablespoon brown sugar or Splenda
- 1 tablespoon balsamic vinegar
- black pepper fresh ground, to taste
- swiss cheese grated, for serving, optional

Nutrition:

1. Calories: 220 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 25 milligrams
4. Fat: 10 grams
5. Fiber: 5 grams
6. Protein: 14 grams
7. SaturatedFat: 2 grams
8. Sodium: 1180 milligrams
9. Sugar: 11 grams

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