



## Pizza Soup

**Prep Time:** 15 minutes

**Cook Time:** 6-7 hours



### You Will Use

- 1 Cup (250 mL) Mushrooms, sliced
- 1 Onion, diced
- 1 Bell pepper, seeded and chopped into 1 inch cubes
- 1 Can (796 mL) Crushed tomatoes
- 1 Tbsp (15 mL) Italian seasoning
- 2 Cups (500 mL) Vegetable broth
- 1 Tbsp (15 mL) Tomato paste
- ½ lb (227 g) Ground pork
- ½ tsp (2.5 mL) Salt
- ½ tsp (2.5 mL) Pepper
- Shredded cheese (optional)

### You Will Need

- Slow cooker
- Cutting board
- Knife
- Mixing spoon
- Measuring spoons
- Measuring cups
- Can opener
- Mixing bowl

### Tips and Tricks

- Ground pork is cooked when internal temperature reaches 160°F (71°C).
- Try ground turkey, chicken or beef in place of pork.



mushrooms



onion



bell pepper



crushed tomatoes



Italian seasoning



vegetable broth



tomato paste



ground pork



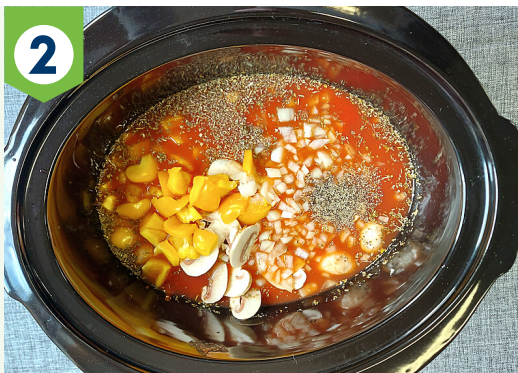
salt & pepper



shredded cheese



1. Wash and prepare vegetables: (a) slice mushrooms, (b) dice onion, (c) seed and chop bell pepper.



2. Combine vegetables, crushed tomatoes, Italian seasoning, broth and tomato paste in slow cooker.

3. In a bowl, mix ground pork with salt and pepper. Shape pork into marble sized balls.

4. Gently stir meatballs into soup mixture. Cover and cook on LOW for 6-7 hours.



5. Serve in bowls. Top with shredded cheese (optional).