

## Wagyu Beef And Farro Soup



**TIME TO PREPARE**  
10 minutes



**COOK TIME**  
30 minutes



**SERVING**  
6 People



**PREPARED BY**  
Urban Farm Foods

### Ingredients

1TBS	Butter
1 lb	ground wagyu beef
3	carrots chopped
2	stalks of celery chopped
1	medium onion chopped
2	cloves garlic chopped
½ tsp	salt
½ tsp	pepper
4 cups	beef stock or both

### Steps to Cook

- 1) Heat a large pot or Dutch oven over medium heat. Add the beef, salt and pepper. Cook until browned, 4-5 minutes. Leave rendered wagyu fat in the pot after browning.
- 2) Add the carrots, garlic, celery and onion. Cook until softened, 4-5 minutes stirring frequently.
- 3) Add the farro and beef broth. Increase heat to high until it reaches a boil. Reduce to a simmer and cook with the

2 cups	cooked farro
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lid on for 15 minutes. Taste and season with more salt and pepper if desired.

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