

**AH SO NEW!
Ah so good!
Ah so easy!**



Chop Soupy

(Very clever, these Campbell's)

- 1 pound round steak, cut in very thin strips
- 2 tablespoons salad oil
- 1½ cups sliced fresh mushrooms (or 4-ounce can, drained)
- 1½ cups diagonally sliced celery
- 1 cup green pepper cut in 1-inch squares

½ cup green onion diagonally cut in 1-inch pieces *

- 1 can Campbell's Beef Broth or Onion Soup
- 2 tablespoons soy sauce
- 2 tablespoons cornstarch
- ½ cup water
- Cooked rice



In skillet, brown beef in oil. Add vegetables, soup, and soy sauce. Cover; cook over low heat 20 minutes or until meat is tender. Stir now and then. Blend cornstarch and water; stir into sauce. Cook, stirring until thickened. Serve with rice, hot tea and fortune cookies for a happy ending, 4 servings.

*Omit if using Onion Soup.

Mm! Mm! Good!