

Taco Soup

Keith

Yield: 12 to 16 servings

Ingredients

- 2 pounds ground beef
- 2 cups diced onions
- Two 15½ ounce cans pinto beans
- One 15½ ounce can pink kidney beans
- One 15¼ ounce can whole kernel corn, drained
- One 14½ ounce can Mexican-style stewed tomatoes
- One 14½ ounce can diced tomatoes
- One 14½ ounce can tomatoes with chiles
- Two 4½ ounce cans diced green chiles
- One 4.6 ounce can black olives, drained and sliced, optional
- ½ cup green olives, sliced, optional
- One 1¼ ounce package taco seasoning mix
- One 1 ounce package ranch salad dressing mix
- Corn chips, for serving
- Sour cream, for garnish
- Grated cheese, for garnish
- Chopped green onions, for garnish
- Pickled jalapenos, for garnish

Instructions

Brown the ground beef and onions in a large skillet; drain the excess fat, then transfer the browned beef and onions to a large slow cooker or a stockpot. Add the beans, corn, tomatoes, green chiles, black olives, green olives, taco seasoning, and ranch dressing mix, and cook in a slow cooker on low for 6 to 8 hours or simmer over low heat for about 1 hour in a pot on the stove. To serve, place a few corn chips in each bowl and ladle soup over them. Top with sour cream, cheese, green onions and jalapenos.

Recipe courtesy of Paula Deen