

spicy TACO SOUP



Spicy Taco Soup

TOTAL RECIPE TIME: 45 minutes
TOTAL PREP TIME: 10-15 minutes
TOTAL SERVINGS: 4-6

Ingredients

- 1 lb Shorthorn ground beef
- 1 package taco seasoning
- 1 package ranch seasoning
- 2 tsp each - cumin, chili powder, garlic powder, dried onion
- 1 tsp each - salt, pepper
- 1 can whole kernel corn, drained
- 1 can black beans, drained
- 1 can pinto beans, drained
- 1 can tomatoes with green chiles
- 1 can green chiles
- 2 to 3 cups beef broth

Optional toppings: shredded cheese, avocado, sour cream, hot sauce

Instructions

1. Brown Shorthorn ground beef in large pot. Drain fat after browned and return meat to pot.
2. Add all seasonings in large pot with beef. Stir until evenly coated.
3. Add broth and stir.
4. Add beans, corn, tomatoes and green chiles.
5. Bring to a boil, stirring occasionally.
6. Simmer for 30+ minutes and serve with optional toppings!

**This recipe can also be cooked in a slow cooker - follow same recipe, just add all ingredients to slow cooker and cook on low several hours.*