

# Taco Soup

*or Chip Dip*



12 servings



60 minutes

## INGREDIENTS

- 1 lb Rural Roots Ranch ground beef
- 1 onion, diced
- 2 cloves garlic, minced
- 1 can diced tomatoes
- 1 can black beans
- 1 can kidney beans
- 1 can pinto beans
- 1 can whole corn
- 1 packet taco seasoning

## OPTIONAL TOPPINGS:

- shredded cheese
- sour cream
- diced avocado
- chopped cilantro
- tortilla chips
- olives

## DIRECTIONS

1. In a large skillet, brown the ground beef over medium heat until fully cooked.
2. Add diced onion and minced garlic to the pot. Cook until vegetables are softened.
3. Place cooked beef mixture into a 6 qt crockpot.
4. Stir in diced tomatoes, beans, corn and taco seasoning. Do not drain the beans or corn add the entire contents to the pot.
5. Cook on low for 2 hours minimum to allow the flavors to meld together.
6. Serve hot, garnish with your favorite toppings and accompanied by tortilla chips for dipping.

## NOTES

If you've decided to make Taco Soup last minute, no worries. Instead of browning meat in a skillet use a large pot and add the rest of the ingredients as directed. Simmer for 20-30 minutes and you all set!

## DIY TACO SEASONING

- 5 tsp paprika
- 1 1/4 tsp garlic powder
- 1 1/4 tsp ground cumin
- 1 1/4 tsp onion powder
- 1 tsp chili powder
- 1 tsp oregano leaves
- 1 1/2 tsp salt

