



Taco Soup



Ingredients:

- 2 pounds ground beef (or ground turkey)
- 2 cups diced onion
- 2 (15 1/2-ounce) cans pinto beans
- 1 (15 1/2-ounce) can pink kidney beans (*I like to use black beans, rinsed*)
- 1 (15 1/4-ounce) can whole kernel corn, drained
- 1 (14 1/2-ounce) can Mexican-style stewed tomatoes (*I have trouble finding "Mexican-style sometimes, so I just use regular stewed tomatoes*)
- 1 (14 1/2-ounce) can diced tomatoes
- 1 (14 1/2-ounce) can Ro-Tel
- 2 (4 1/2-ounce) cans diced green chiles
- 1-2 (1 1/4-ounce) packages taco seasoning mix (I use 1 1/2 because we like it with a little more kick)
- 1 (1-ounce) package Ranch salad dressing mix
- 1 (4.6-ounce) can black olives, drained and sliced, optional
- 1/2 cup green olives, sliced, optional
- 1-2 cups water (depending on how soupy you want it)
- Corn chips, for serving
- Sour cream, for garnish
- Grated cheese for garnish
- Chopped green onions, for garnish
- Pickled jalapenos, for garnish

Directions:

Brown the ground beef (or turkey) 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. Top with sour cream, cheese, green onions and jalapenos, if desired. Serve with corn chips on the side.