

Taco Soup

By Paula Deen

- 2 LBS lean ground beef
- 2 cups of diced onions
- 2 (15 ½ oz) cans pinto beans
- 1 (15 ½ oz) pink kidney beans
- 2 cups of frozen whole kernel corn
- 1 (14 ½ oz) can Mexican-style stewed tomatoes
- 1 (14 ½ oz) can diced tomatoes
- 1 (14 ½ oz) can tomatoes with chilies
- 1 (4 ½ oz) can sliced black olives
- ½ cup sliced green olives
- 1 (1 ¼ oz) Pkg. Taco seasoning mix
- 1 (1 oz) Pkg. ranch salad dressing
- Corn chips or strips for serving
- Sour Cream or Mexican Crème for serving
- Grated Cheese for serving (Sharp Cheddar, Monterey Jack, Pepper Jack or whatever you prefer)
- Chopped scallions for serving
- Chopped Cilantro for serving
- Hot sauce for serving
- Pickled Jalapenos for serving

Directions:

Brown ground beef and onions in skillet. Drain excess fat. Transfer to a slow cooker. Add everything EXCEPT the items for serving. Cook on low for 6 -8 hours or on high for 3-4 hours. To serve, place a few chips in brown and ladle soup over them. Top with other toppings. ENJOY!

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