



## TACO SOUP



*Prep Time: 15 minutes*  
*Cook Time: 1 hour 30 minutes*  
*Yield: 5 quarts*

2 Pounds Ground Beef  
2 Cups Diced Onion  
15 oz. Casa Fiesta Whole Black Beans  
15 oz. Casa Fiesta Pinto Beans  
15 oz. Casa Fiesta Chili Beans  
10 oz. Whole Canned Corn  
10 oz. Casa Fiesta Tomato and Green Chilies  
7 oz. Casa Fiesta Diced Green Chili  
2 oz. Casa Fiesta Taco Seasoning  
2 Tablespoons Casa Fiesta Mexican Seasoning  
1 Tablespoon Mexene Chili Powder  
15.5 oz. Casa Fiesta Salsa Picante  
32 oz. Chicken Broth  
32 oz. Beef Broth

### Garnish:

Sour cream  
Casa Fiesta Corn Chips  
Chopped Green Onion  
Mexican Blend of Shredded Cheese  
Casa Fiesta Sliced Jalapeño

Brown ground meat in stock pot, drain excess fat and set aside. Return pot to medium heat and sauté onions for 5 minutes. Return meat to pot and add the beans, corn, tomatoes and green chili, diced green chili, taco seasoning, Mexican seasoning, Mexene, salsa picante, and broth. Bring to a boil lower heat and simmer for 1 ½ hours. Adjust seasonings as necessary. To serve, place a few corn chips in each bowl and ladle soup over them. Top with sour cream, cheese, green onions and a few sliced jalapeños.

This soup makes a nice amount to serve a family or is even better the next day as leftovers because the flavor develop more. If not, it is excellent to freeze and save for later use!



**QUICK**

