



Taco Soup

Recipe By KAITLYN BAKER

SERVES: 4-5

INGREDIENTS:

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|---|---|
| <input type="checkbox"/> 1 (½ lb.) ground beef | <input type="checkbox"/> 1 (8 oz.) can tomato sauce |
| <input type="checkbox"/> 1 medium onion, <i>chopped</i> | <input type="checkbox"/> 1 cup water |
| <input type="checkbox"/> 1 (15 oz.) can crushed or diced tomatoes | <input type="checkbox"/> 2 tsp. chili powder |
| <input type="checkbox"/> 1 (15 oz.) can pinto beans | <input type="checkbox"/> 1 pack taco seasoning |
| <input type="checkbox"/> 1 (15 oz.) can drained whole kernel corn | <input type="checkbox"/> 2 tbsp. brown sugar |
| | <input type="checkbox"/> 1 tbsp. crushed red pepper |

DIRECTIONS:

1. Brown your ground beef and onion together on medium-high heat.
2. Add remaining ingredients to your ground beef and onion mixture.
3. Simmer for 30 - 40 minutes.

You can add grated cheddar cheese to the top of your soup along with sour cream and jalapeño. I love to add some tortilla chips to my soup as well!

This comforting soup is very flavorful and super easy to put together. This is my Mama's recipe and I remember being so excited when she would make this for dinner.

Did you make this recipe?

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