

Taco Soup (adapted from [Paula Deen](#))

2 lbs ground beef
2 cups diced onion
2 15 1/2 oz can pinto beans
1 15 1/2 oz can kidney beans
1 15 1/2 oz can whole kernel corn, drained
2 14 1/2 cans of Rotel tomatoes
2 4 1/2 cans diced green chiles
1 4.6 oz can black olives, sliced and drained (optional - I did use)
1/2 cup sliced green olives (optional - I didn't use but I should have)
1 1 1/4 oz pkg of taco seasoning
1 1 1/4 oz pkg ranch salad dressing mix
2-3 cups of water to achieved desired texture
corn chips for serving
optional toppings - sour cream, shredded cheese, cilantro, avocado, jalepenos, etc.

Brown the ground beef and onions in a large skillet, drain off the excess fat. Transfer to a slow cooker or continue to cook in large pot on the stove top. (I just did the stove top) Add beans, corn, tomatoes, green chiles, olives, taco seasoning and ranch dressing. Mix and cook in a slow cooker on low for 6 - 8 hours or simmer over low heat for about an hour on the stove top. Add water if necessary.

To serve, place a few corn chips in each bowl and then add soup. Top with any extra desired toppings.

Susan

You Go Girl!

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