



## Bank Kitchen Recipe: Southwest Taco Soup



*photo by: Margaret in Minnesota*

Servings: 10-12 people    Prep: 15 - 20 mins.    Cook: 1 - 2 hours

Submitted by Debbie  

Ingredients: 2 (14-15 oz.) cans of whole kernel corn, 2 (14-15 oz.) cans of ranch style beans, 1 (10 oz.) can of RO\*TEL® original, 1 (14-15 oz.) can of stewed tomatoes, 14-15 ounces of water, 1 package of taco seasoning, 1 package of ranch dressing dried seasoning, 1 medium yellow onion, and 2 pounds of lean hamburger meat.

Dice the onion, and then brown with the hamburger meat in a skillet over medium heat. Then, drain any excess grease. Next, add a desired amount of salt and pepper to the meat/onion mix. Then, add and stir in both dry seasoning package contents.

In a slow cooker—set to low heat—add the seasoned meat/onion mixture to the canned items. Make sure to add one can at a time;

slowly blending contents together. Allow the combined ingredients to cook for approximately one-to-two hours, or until entire dish is warmed throughout. Remove the desired amount from the slow cooker, and serve in a non-plastic bowl.

Note: for added taste, serve the Southwest Taco Soup with corn tortilla chips or fresh baked cornbread.