

Fran's Hearty Taco Soup

INGREDIENTS FOR 8 SERVINGS:

3-4 slices bacon, diced
2 tbsp. olive oil
2 lbs. lean ground beef, turkey and/or pork*
1 med. yellow onion, chopped
1 tsp. minced garlic
1 pkg. Hidden Valley Ranch dressing
1 pkg. Lawry's Taco Seasoning
2-3 tsp. Worcestershire sauce
1/3 – 1/2 cup ketchup (amt. depends on level of sweetness you like) *
1 tsp. ground cumin
1 tsp. Kosher salt
1 tsp. ground black pepper
1 can Rotel tomatoes
2 (14.5 oz.) cans Petite crushed tomatoes

1 can diced green chilis
1 can black or pinto beans, drained
1 (10-12 oz.) can yellow corn or hominy, drained (your choice)
1/2 cup grated Monterrey Jack, cheddar or favorite cheese
1/2 cup grated Parmesan cheese
Salt and pepper for final taste

Toppings for serving (optional):

1/2 cup grated Monterrey Jack cheese (optional)
1/4- 1/2 cup sour cream (optional)
1 cup guacamole (optional)
5-6 tortilla chips, crushed or plain (optional)

DIRECTIONS:

Cook diced bacon on high heat for several minutes until browned. Add olive oil to bacon. Add beef, and/or turkey/pork* and cook for 3-4 minutes on high to medium-high heat. Add chopped onion and cook with meat until just browned. Add chopped garlic. Reduce heat to medium. Add Ranch dressing mix and taco seasoning mix and cook for 2-3 minutes until well combined. Add Worcestershire sauce and ketchup* until well mixed. Add 2 cans of crushed tomatoes, Rotel tomatoes, chopped green chilis, beans and corn (hominy). Cook for 30-40 minutes or medium to medium-low heat. Reduce heat to simmer and add Monterrey Jack cheese and Parmesan cheese and stir to combine. Taste and final season with salt and pepper, if needed. Ladle soup into bowl and if desired, top with additional cheese, dollop of sour cream, guacamole and chips.

* NOTES:

- (1) I combine a pound of lean ground beef and ground turkey. Use all beef, turkey, pork or combine them as you enjoy.
- (2) Start with 1/3 cup ketchup. Taste and then add more if you like it a bit sweeter.