

Santa Fe Soup

Time **180 minutes** | Serves **12**

Ingredients

Soup:

- 2 lbs 93% lean ground beef
- 2 large white onions, chopped
- 2 pkgs dry ranch dressing
- 2 pkgs taco seasoning
- 1 small can green chiles, drained
- 1 - 16 oz can kidney beans (i use chili beans)
- 1 - 16 oz can pinto beans
- 1 - 16 oz can black beans
- 1 - 16 oz can diced tomatoes
- 1 - 16 oz can rotel tomatoes (I usually have a 10 oz can of rotel, and a 28 oz can of diced...that works fine)
- 2 - 16 oz cans white shoepeg corn (I prefer 1 can)
- 2 c. water (I use 1 c chicken stock and 1 c beef stock when I have them)

Garnishes:

Sour Cream, Green Onions, Black Olives, Shredded Cheese, Tortilla Chips or Corn Chips

How to make it

Brown Ground Beef & Onions

Add dry mixes

When all pink color disappears, add all cans and water (do not drain beans and tomatoes, this makes the soup)

Simmer at least 2 hours

Serve with garnishes