



# RECIPE

rhino

♥ recipes worth sharing

# Taco Soup



## Description:

This easy taco soup combines seasoned ground beef, tomatoes, corn, and kidney beans into a hearty, comforting meal that's perfect for busy weeknights, game days, and casual family dinners. Top it with crunchy Fritos, shredded cheese, and sour cream for a simple meal everyone will enjoy.

## INGREDIENTS

- 1 pound ground beef
- 1 (15-ounce) can chopped tomatoes
- 1 (15-ounce) can corn, undrained
- 1 (15-ounce) can kidney beans, undrained
- 1 (15-ounce) can kidney beans, drained
- 1 package taco seasoning
- Fritos, for serving
- Shredded cheese, for serving
- Sour cream, for serving

## RHINO TIP



This soup tastes even better the next day after the flavors have had time to blend in the refrigerator overnight.



PREP TIME  
10 min



COOK TIME  
20 min



TOTAL TIME  
30 min



YIELD  
6-8 servings

## STEP-BY-STEP INSTRUCTIONS

1



### Brown the hamburger.

Cook the ground beef in a large pot over medium heat until fully browned. Drain excess grease if desired.

2



### Add the vegetables and beans.

Add the chopped tomatoes, corn, kidney beans, and stir to combine.

3



### Season the soup.

Sprinkle the taco seasoning over the mixture and stir well until evenly distributed.

4



### Simmer until hot.

Bring the soup to a boil, then reduce the heat and simmer for 10-15 minutes, stirring occasionally.

5



### Serve with toppings.

Ladle the soup into bowls and top with Fritos, shredded cheese, and sour cream.

## TIPS & VARIATIONS

1

Substitute ground turkey or ground chicken for a lighter version.



2

Add a can of black beans for extra protein and texture.



3

For a spicier soup, add diced jalapeños or a can of diced tomatoes with green chilies.



4

Serve over corn chips instead of Fritos for a different crunch and texture.



5

Leftovers freeze well for up to 3 months in an airtight container.



♥ Family favorites, one recipe at a time. ♥