Chad39s Slow Cooker Taco Soup

Jacob · 30/09/2024



Prep Time

8 hrs 40 mins

Dificult

Medium

Servings

20

Description

This easy soup is hearty yet extremely tasty This is really a form of chili but uses some ingredients not found in regular chili Sure to be a hit you can adjust the spice as needed by using varying levels of jalapenos and ROTEL varieties Top with shredded sharp Cheddar cheese andor sour cream Serve with tortilla chips Leftovers can be frozen and enjoyed later

Ingredients

— - 1 pound ground beef - 1 pound bulk hot pork sausage - 1 (28 ounce) can crushed tomatoes - 1 (15.25 ounce) can whole kernel corn with red and green bell peppers (such as Mexicorn®)

— drained and rinsed - 1 (14.5 ounce) can black beans

— rinsed and drained - 1 (14 ounce) can kidney beans

— rinsed and drained - 1 (1 ounce) package ranch dressing mix - 1 (1 ounce) package taco seasoning mix - 1 onion

— chopped - 1 green bell pepper

— chopped - 1 red bell pepper

— chopped - 1 (14.5 ounce) can diced tomatoes with green chile peppers (such as RO*TEL®)

— undrained - ½ cup chili sauce - 2 fresh jalapeno peppers

— diced - 1 (12 fluid ounce) can or bottle dark beer - ground black pepper to taste

Instructions

1. Brown the ground beef completely in a large skillet over medium heat; drain. Transfer the beef to a slow cooker. Brown the sausage completely in a large skillet over medium heat; drain. Transfer the beef to a slow cooker. Add the crushed tomatoes
2. corn
3. black beans
4. kidney beans
5. ranch dressing mix
6. taco seasoning mix
7. onion
8. green bell pepper
9. red bell pepper
10. diced tomatoes with green chile peppers
11. chili sauce
12. jalapeno peppers
13. beer
14. and black pepper to the slow cooker. Set slow cooker to Low and cook 8 to 10 hours
15. or
16. if you prefer
17. on High for 4 to 6 hours.