Creamy Taco Soup

Jacob · 30/09/2024



Prep Time

55 mins

Dificult

Medium

Servings

8

Description

This is a quick and delicious creamy taco soup that is also very flexible You can make it as spicy or as mild as you like We like it served over corn tortilla chips and topped with some shredded cheese and a dollop of sour cream Its also low carb

Ingredients

- - 2 pounds ground beef - 1 cup diced onion - 2 cloves garlic
- minced - 1 tablespoon ground cumin - 1 tablespoon chili powder - 1 (8 ounce) package cream cheese
- softened and cut into pieces - 4 cups beef broth - 2 (14.5 ounce) cans diced tomatoes
- undrained - 1 (7 ounce) can chopped mild green chiles - ½ cup heavy cream - 1 teaspoon salt
- or to taste

Instructions

1. Heat a large soup pot over medium-high heat. Cook and stir ground beef
2. onion
3. and garlic in the hot pot until beef is browned and crumbly and onion is translucent
4. 5 to 7 minutes. Drain and discard grease if necessary. Stir in cumin and chili powder and cook for 2 to 3 minutes. Drop cream cheese pieces into the pot; mix well and cook until melted and no white chunks remain. Stir in beef broth
5. undrained diced tomatoes
6. green chiles
7. cream
8. and salt. Reduce heat to medium and cook until heated through
9. about 30 minutes
10. or longer if desired; do not allow to boil or curdling/separation may occur.