



Santa Fe Stew

Savannah · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

Great winter dinner for busy parents so easy best the next day Serve with sour cream chopped green onions grated sharp Cheddar tortilla chips and sliced avocado

Ingredients

- - 2 pounds ground beef - 1 onion
- chopped - 2 (1 ounce) packets taco seasoning mix - 2 (1 ounce) packets ranch dressing mix - 2 (16 ounce) cans shoepeg corn - 2 (10 ounce) cans diced tomatoes with green chile peppers (such as RO*TEL®) - 1 (15 ounce) can red kidney beans - 1 (15 ounce) can black beans - 1 (15 ounce) can pinto beans - 1 (14.5 ounce) can chicken broth - 1 (14.5 ounce) can diced tomatoes

Instructions

1. Heat a large skillet over medium-high heat. Cook and stir beef and onion in the hot skillet until browned and crumbly
2. 5 to 7 minutes; drain and discard grease. Stir taco seasoning mix and ranch dressing mix into the ground beef; add shoepeg corn
3. diced tomatoes with green chile peppers
4. red kidney beans
5. black beans
6. pinto beans
7. chicken broth
8. and diced tomatoes. Bring the mixture to a simmer
9. stirring occasionally; cook until the tomatoes are softened
10. 30 to 60 minutes. Recipe Tips For a really thick stew to spoon on a plate
11. leave out chicken broth. The recipe makes a lot
12. so plan to freeze half or pack some for lunches. For a less spicy version
13. use just 1 can diced tomatoes with green chile peppers.