

# Slow Cooker Taco Soup

This slow cooker taco soup with ground beef is one of my favorite recipes to make in the slow cooker, especially in the fall and winter months.

This Slow Cooker Taco Soup recipe was one of my grandma's favorite easy dinners, and she used to make it all the time. The broth is flavored with ranch dressing and taco mix, and combined with tomatoes, black beans, and corn, so it has a Tex-Mex flavor.

Bonus, we make it in a Crock Pot so we can throw all of the ingredients into it in the morning and have a bowl of delicious comfort food at the end of the day.

## **CAN I MAKE THIS IN MY INSTANT POT (ELECTRIC PRESSURE COOKER)?**

You can make this recipe in your Instant Pot and we've already done the recipe conversion for you. Just check out our Pressure Cooker Taco Soup.

## **CAN YOU FREEZE TACO SOUP?**

Yes! You can freeze it before cooking or after. Prepare your ground beef by browning it, add all of the other ingredients and then pour them all into a gallon freeze bag, or any other freezer-safe container that can be sealed. You can do this before you cook your soup or after it has been cooked.

When you're ready to eat it remove it from the freezer and place it in the refrigerator to thaw for 24 hours. If it was not cooked before freezing pour it into your slow cooker and follow the instructions in the recipe below. If you have cooked it you can heat it up in the microwave, on the stove top, or in your Crock Pot.

*To Make this Recipe You'll Need the following ingredients:*

## INGREDIENTS

1 lb. ground beef, Cooked

1 Large Onion, Chopped (Sometimes I cook this along with the beef, and sometimes I leave it out, it just depends on what kind of mood you're in, really.)

1 Can Pinto Beans

1 Can Kidney Beans

1 Can of Corn (But you can totally leave this out if you hate corn. I am so not a corn lover, but everyone else in my family loves it, so I always leave it in.)

1 Can Ro-Tel (Really any spicy diced tomatoes with chilies will do, but I always just use Ro-Tel, because that is what my mom used to use.)

1 Can Diced Tomatoes. (I usually get a big 'ol can for this if I am having lots of people, or I just use a smaller can if it's only the fam.)

1 Packet Taco Seasoning Mix

1 Pack Ranch Dressing Mix. (This is the secret ingredient that gives the soup it's special zing! Don't leave this out unless you want blah soup.)

1 1/2 Cups Water

## INSTRUCTIONS

Brown your meat. (This is the part where you can add in the onions or not.)

Open all the cans and dump everything into your crock pot. Juice and all.

Let it sit on high for an hour or two then turn it down to low and you have the best darn crock pot taco soup you've ever eaten!