**Taco Soup – A Favorite!!**

Servings: 20

Prep Time: 30 Minutes

Cook Time: 30 Minutes

Total Time: 1 Hour

Equipment Needed:

Measuring Utensils, Knife, Large Pot, Can Opener

Ingredients:

* 1 medium       Onion
* 2 cans Petite Diced Tomatoes
* 1 can Rotel (original)
* 1 can Great Northern Beans
* ½ to 1 can Whole Kernel Corn (drained) optional
* 2 cans Black Beans
* 2 cans Great Northern or Cannelli Beans
* 1 teaspoon     Cumin Powder
* ½ teaspoon Paprika
* ½ teaspoon    Sea Salt
* 1 packet Taco Seasoning
* 1 pound Veggie Ground Crumbles

Directions:

1. Sauté’ onion in large pot in 1-2 Tablespoon of vegetable or olive oil.
2. Pour in diced tomatoes, cook for 1 minute, then add rotel, beans, and corn.
3. Add seasoning and taste.
4. Ad veggie crumbles uncooked, if you are using regular meat, be sure to brown in skillet before adding to mixture.
5. Allow to simmer on medium heat for about 30 minutes.
6. Place in bowl and add tortilla strips, guacamole, sour cream, or cheese.
7. Eat & Enjoy!