

From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ 2 pounds ground beef
- ✓ 1 (1.25 ounce) package taco seasoning mix
- ✓ 1 1/2 cups water
- ✓ 1 (15 ounce) can mild chili beans
- ✓ 1 (15.25 ounce) can whole kernel corn, drained
- ✓ 1 (15 ounce) can pinto beans, rinsed and drained
- ✓ 1 (14.5 ounce) can diced tomatoes
- ✓ 1 (10 ounce) can diced tomatoes with green chile peppers
- ✓ 1 (4 ounce) can chopped green chilies
- ✓ 1 (1 ounce) package ranch salad dressing mix
- ✓ Corn chips and sour cream for garnish (optional)

Taco Soup

Here's an apropos recipe I like to call **Panicked Writer on Deadline Taco Soup**. It's a quick, healthy 30 minute meal that's filling and warm and spicy. Taco Soup is a go to meal at Casa Ellison when I've been writing all day and forget to make dinner. And yes, that happens a lot.

Directions:

- In a Dutch oven or large kettle, cook beef over medium heat until no longer pink; drain.
- Add taco seasoning and mix well. Stir in remaining ingredients.
- Simmer, uncovered, for 15 minutes or until heated through, stirring occasionally.
- Serve with chips or add a dollop of sour cream. Delish!

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

