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# Taco Soup

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SERVES: 6

PREP TIME: 10 minutes

COOK TIME: 15 minutes once  
brought up to pressure

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## INGREDIENTS

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|---|---|
| <input type="checkbox"/> 1 pound ground beef or ground turkey       | <input type="checkbox"/> 1 small can kidney beans   |
| <input type="checkbox"/> 2 Tbsp. Taco seasoning, separated          | <input type="checkbox"/> 1 small can Rotel tomatoes |
| <input type="checkbox"/> 2 Tbsp. tomato chicken bouillon, separated | <input type="checkbox"/> 1 can corn, drained        |
| <input type="checkbox"/> 1.5 c. beef broth                          | <input type="checkbox"/> 1 small can black beans    |
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## DIRECTIONS

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1. Brown the ground beef or ground turkey using the sauté feature of the Instant Pot. Season the ground beef or ground turkey with a Tbsp. of the Taco seasoning and a Tbsp. of the tomato chicken bouillon while it's browning.
  2. After the meat is browned, drain, and then add the black beans, kidney beans, Rotel tomatoes, corn, beef broth, and the remainder of the taco seasoning and tomato chicken bouillon.
  3. Place the lid on the instant pot. Set the time for 15 minutes.
  4. After 15 minutes, quick release the pressure, carefully.
  5. Enjoy with your favorite toppings.
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## NOTES

Toppings:  
Shredded cheese, avocado, crushed tortilla chips, cilantro, lime wedges, sour cream