

BEEF & BEAN TACO SOUP

About 12 cups

We were so excited to get this recipe from our friend Diane. Another winner for Mexican Night meals!

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| 1 | pound ground beef | 1 | (2.25-ounce) can sliced black olives, undrained |
| 1/2 | medium onion, diced | 2 | (14.5-ounce) cans diced tomatoes, undrained |
| 1 | medium green bell pepper, diced | | |
| 1 | (1.2-ounce) packet taco seasoning | | Tortilla chips, coarsely crushed |
| 2 | (15-ounce) cans red kidney beans, drained | | Shredded Cheddar cheese |
| 2 | (15-ounce) cans corn, undrained | | Sour cream |

1. Brown the meat in a soup pot over medium heat. Add the onions and bell pepper. Cook until the meat is browned and the vegetables are tender. Drain the fat.
2. Add the taco seasoning, beans, corn, olives, and tomatoes. Simmer, covered, at least 15 minutes or up to 2 hours to allow flavors to meld.
3. Serve the soup and pass the chips, cheese, and sour cream in separate bowls.

Variation: Use chopped chicken instead of ground beef.

Can be made *Meatless*: Omit the meat and add more beans.

There is some dispute over where nachos were invented, but one thing everyone agrees on is that it's hard to stop eating this Tex-Mex treat! The original nachos, dating to the 1940s, were pretty simple—just tortilla chips, cheese, and jalapeños—not unlike this kid-friendly version.

EASY MEATLESS NACHOS

6 servings

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| 8 | ounces tortilla chips | TOPPINGS: |
| 1 | (16-ounce) can refried beans | Sour cream |
| 1 | cup shredded Cheddar-Monterey Jack cheese | Black olives |
| | Jalapeño chile slices | Avocado slices |
| | | Salsa |

1. Spread the tortilla chips on an ovenproof platter.
2. Heat the refried beans in a microwave-safe dish. Spoon onto the chips.
3. Sprinkle the cheese over the beans and top with thin slices of jalapeño.
4. Place under the broiler until the cheese is melted. Serve immediately with sour cream, black olives, avocado slices, and salsa.