

TACO SOUP

IN THE FREEZER:

- 1 lb ground beef, cooked and crumbled
- 1 cup chopped onion
- 15.5oz can pinto beans
- 15.5oz can kidney beans
- 15oz can whole kernel corn (not drained)
- 10oz can Rotel
- 4oz can green chiles
- 1/2 4oz can black olives, sliced (optional)
- 1 pack taco seasoning
- 1 pack Ranch dressing mix

NEEDED FOR SERVE DAY:

- 14oz can diced tomatoes
- 1 cup shredded cheddar cheese
- 1 bag tortilla chips
- 1 small red onion
- 8 oz sour cream
- 1 package cornbread mix (with eggs/milk to prepare)

PREP TIME: 50-60 mins
SERVES: 6-8

ON SERVE DAY...

1. Thaw your meal enough to pop out of the freezer container.
2. Add frozen meal, canned tomatoes, & 2 cups water to IP.
3. Set IP for high, 30 minutes. Once cook cycle is up, allow pressure to naturally release for 10-15 minutes before releasing remaining pressure.
4. While the IP is cooking, prep and cook cornbread. Chop onion.
5. Once pressure is released from cooker, stir soup well. Serve cornbread on the side and top with cheese, chips, onion, and sour cream.

SIDE ITEM: Cornbread & soup toppings