

Taco Soup (dry mix)

MAKE SINGLE BATCH MIXES

Place dry ingredient portions in a single zip top bag

INGREDIENTS

- 3 tablespoons minced dried onion
- ½ teaspoon oregano
- ½ teaspoon tarragon
- 1 teaspoon garlic powder
- ½ tablespoon salt
- ½ tablespoon chili powder
- ¼ teaspoon lemon pepper

DIRECTIONS

- Combine all of the ingredients in a container or sealable bag.
- This blend consists of many dried herbs that will separate from the more granular seasonings when sitting over time. If not using the single recipe versions of this blend, be sure to stir it well in bulk form before using.

tamivanhoy.com

Taco Soup

INGREDIENTS

5 tablespoons Taco Soup Blend (or one single use blend recipe)

- 1 15.25-ounce can corn, undrained
- 1 14.5-ounce can diced tomatoes, undrained
- 1 15.5-ounce can pinto beans, undrained
- 1 4-ounce can chopped chilies, undrained

2 cups water

OPTIONAL:

2 cups precooked ground beef or shredded chicken

TOPPING OPTIONS:

sour cream / fresh tomato / avocado / shredded cheese / tortilla chips

DIRECTIONS

- Place all of the ingredients in a soup pot and bring to a simmer. Continue to simmer for 15 minutes.
- To serve, consider topping each bowl with a dollop of sour cream, some fresh diced tomatoes and avocado, a handful of shredded cheese and/or crushed tortilla chips.

tamivanhoy.com

MAKE MULTI BATCH BULK BLEND

Place dry ingredient portions in an airtight container

INGREDIENTS

- 2 cups minced dried onion
- 5 teaspoons oregano
- 5 teaspoons tarragon
- 3 tablespoons and 1 teaspoon garlic powder
- 5 tablespoons salt
- 5 tablespoons chili powder
- 2 ½ teaspoons lemon pepper