

## Easy Crockpot Taco Soup - A Family Favorite for Busy Nights

Slow Cooker Taco Soup - Easy, Filling & Full of Flavor ??



METHOD

**Slow cooker**

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SOURCE

**ChefManiac**

### INGREDIENTS

- 3 pounds ground beef
- 1 large onion, diced
- 1 can pinto beans (15 oz), drained and rinsed
- 1 can black beans (15 oz), drained and rinsed
- 1 can chopped tomatoes with green chilis (Rotel-style)
- 1 can green chilis (4 oz), mild or hot
- 1 packet taco seasoning (or 2-3 tbsp homemade)

### DIRECTIONS

- 1.** Brown the Ground Beef and Onion: In a large skillet over medium heat, cook the ground beef and diced onion until fully browned. Drain any excess fat.
- 2.** Transfer to Slow Cooker: Add the browned beef and onion to your slow cooker insert.
- 3.** Add Remaining Ingredients: Stir in the pinto beans, black beans, chopped tomatoes with green chili, canned green chilis, and taco seasoning. Mix everything together well.
- 4.** Cook: Cover and cook on LOW for 3-4 hours, or on HIGH for 2 hours, until everything is heated through and the flavors are well blended.
- 5.** Serve: Ladle into bowls and serve hot with your favorite toppings (see below!).

### SWAPS & NOTES

Meat Options : Try ground turkey or ground chicken for a lighter version.

Add-ins : Corn, bell peppers, or zucchini make great additions.

Beans : Mix it up with kidney beans, chili beans, or even white beans.

Heat it up : Add cayenne or chipotle powder if you like it spicy.

### TIPS FOR SUCCESS

Make it ahead : Brown the meat the night before and refrigerate.

Use a liner for your slow cooker for easy cleanup.

Stir halfway through if you're home-helps the beans and seasonings distribute evenly. ?

