

The Best Creamy Taco Soup with Ground Beef and Rotel

If you love the bold flavors of tacos but want something warm and comforting, this



TIME
40 min

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INGREDIENTS

- 1 lb ground beef
- 1 small onion, chopped
- 1 can Rotel diced tomatoes with green chilies
- 4 oz cream cheese
- 1 1/2 cups chicken broth or stock
- 1 tsp garlic powder
- 1 packet taco seasoning
- Shredded cheddar cheese for topping (optional)
- Sour cream for topping (optional)

DIRECTIONS

1. **Step 1: Brown the Beef:** In a large pot over medium heat, cook the ground beef and chopped onion until the beef is fully browned.
2. Drain any excess grease.
3. **Step 2: Melt the Cream Cheese:** Add the cream cheese to the pot and stir until it melts into the beef mixture.
4. This step creates the creamy base for the soup.
5. **Step 3: Add the Remaining Ingredients:** Stir in:
 6. Rotel diced tomatoes with green chilies
 7. Chicken broth
 8. Garlic powder
 9. Taco seasoning
10. Mix well so the spices distribute evenly.
11. **Step 4: Simmer:** Bring the soup to a gentle simmer and cook for about 30 minutes, stirring occasionally.
12. This allows the flavors to blend together.
13. **Step 5: Serve:** Ladle the soup into bowls and top with:
 14. Shredded cheddar cheese
 15. Sour cream
16. Serve hot.

SWAPS & NOTES

and Substitutions This soup is easy to customize based on your preferences.

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Original recipe: <https://chefmaniac.com/the-best-creamy-taco-soup-with-ground-beef-and-rotel/>