Smokin’ Joe Lasher’s Beefy Taco Soup

Prep time: 15 mins Cook time: 30 minutes Serves 8-10

Ingredients:

1 lb ground beef

1 8-10 oz ribeye steak

1 large, chopped onion

1 sliced jalapeno

1 pack of taco seasoning

1 Ancho Chile Pepper in adobo sauce, chopped

1 tbsp chili powder

1 tbsp garlic powder

2 tsp kosher salt

2 10-oz cans diced tomatoes with green chiles

1 15 oz can black beans, drained and rinsed

1 15 oz can red kidney beans

1 15 oz can of corn

4 cups of beef broth

1 tbsp olive oil

Shredded cheese, tortilla chip, avocado, cilantro, chopped onion, sour cream and lime for serving.

Instructions:

1. Coat Ribeye steak with salt and pepper and set aside.
2. Heat 1 tpsp of olive oil over medium-high heat in large dutch oven and sear ribey steak 2 minutes per side. Remove and set aside
3. Heat onion and jalapeno until they begin to soften, then add ground beef and brown thoroughly. Slice ribeye steak and add to the mix. Add taco seasoning packet and chopped ancho chile pepper in sauce and mix thoroughly.
4. Add tomatoes, beans, corn, remaining seasonings, and beef broth. Mix thoroughly.
5. Let simmer over medium-low heat for 30 minutes, stirring often.
6. Serve in a bowl topped with your favorite garnish and fresh tortilla chips!