




Ruth's Tasty Tuesday Taco Soup

8 servings, \$1.80 per serving, \$14.40 total cost at Wal-Mart

30 minutes to make

Instant Pot Optional 

Ingredients

- 2 Tbsp olive oil
- 1 large onion, diced
- 1 lb. hamburger meat
- 2 cans corn
- 2 cans beans (pinto, black, kidney, etc)
- 1 28-oz can diced tomatoes
- 2 pkgs taco seasoning
- 1 4-oz can green chiles
- Water
- Garnishes – tortilla chips, shredded cheese, sour cream, etc.



Instructions

1. Sauté diced onion in a pot with oil.
2. Add meat to pan, sauté until browned.
3. Add taco seasoning and a little water, stir to mix together.
4. Add all canned ingredients, NOT drained.
5. Add water if needed, according to preference.
6. Simmer on stove to desired heat/thickness. Can keep warm in instant pot or crock pot until ready to eat. Serve with desired garnishes.
7. Can make multiple batches and freeze to meal prep and save time later!

Comments

This recipe saves you time and money while feeding the whole family. Each serving assumes an average size bowl and this soup can be frozen and stored for approximately 3 to 6 months in a deep freezer. Take the savings you get from this recipe and invest it into your retirement account or a new home. Be more generous. Build wealth, build a legacy!

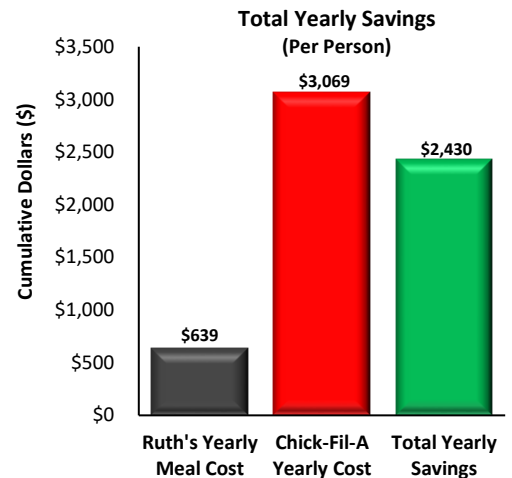
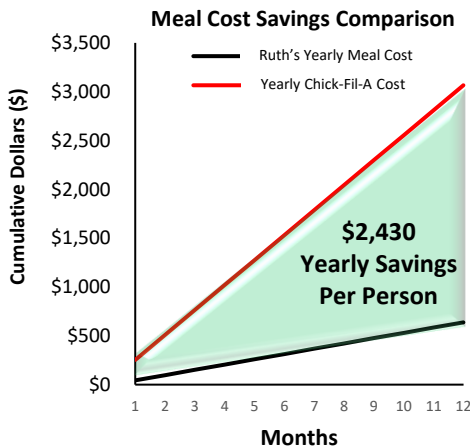


Proverbs 13:11

Save Money Build Assets

Key Take Aways

The average Chick-Fil-A meal costs \$8.52 in America today. Add up this expense over 30 days and you spend over \$255. Cumulatively, you will spend over \$3,000 per person per year to eat at Chick-Fil-A. What if you ate at home using Ruth's Taco Soup recipe? You could save approximately \$2,430 per person per year. A family of five could save \$12,150 towards a down payment on a new home or put that money towards another asset building vehicle like an IRA. In two years you could have \$25,700 at a conservative 6% IRR after inflation.



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