Taco Soup
IN A JAR

Perfect for gifting or a cozy night in, enjoy the warm, robust flavors of this Taco Soup.

You'll need:
10 cups water, divided
1 (15 oz./425 g) can fire-roasted tomatoes, crushed

To make the soup:
Add the contents of this jar to a stock pot with 8 cups of water + the can of fire-roasted tomatoes, and stir to combine.
Bring to a boil over high heat, then reduce to a slow simmer.
Cook for 1 ½ - 2 hours, until the beans are tender, stirring frequently to prevent the smaller ingredients from sticking to the bottom of the pot.
During the first hour of cooking, add remaining water 1 cup at a time as you see the broth reducing, keeping the same level in the pot.
Once the ingredients are cooked through, taste and adjust with seasonings as desired.
To serve, top bowls of this soup with shredded cheese, sour cream, and fresh cilantro.

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