

# Steak Taco Soup

Serves Four



## Ingredients

- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 cup brown onion, chopped
- 1 teaspoon Kosher salt
- ¼ teaspoon freshly ground pepper
- ½ teaspoon cumin
- ½ teaspoon chili powder
- ¼ teaspoon chipotle or ancho chili powder
- ¼ teaspoon smoked paprika
- ½ teaspoon oregano
- 1 ½ pounds lean top sirloin, cut into large cubes
- 1 tablespoon tomato paste
- 1 cup carrots, chopped
- 1 cup celery, chopped
- 1 beef bouillon cube or one tablespoon "Better than Bouillon" paste
- 1 cup water
- 1 (15-ounce) can crushed tomatoes
- 1 quart chicken stock
- 1 can black beans, rinsed and drained
- 1 cup roasted corn (I use frozen roasted corn from Trader Joe's)
- ¼ cup fresh lemon/lime juice
- handful of fresh cilantro chopped fine

## Steps

1. In a large pot (see note below) begin sauteing onions and garlic in olive oil over medium-high heat. Once onions are translucent (about 5 minutes) add the salt, pepper, cumin, chili powder, chipotle powder, smoked paprika, oregano and sirloin. Cook for another 5 - 7 minutes on high heat browning all sides of the meat.
2. Add tomato paste, carrots, celery, bouillon, water, crushed tomatoes and chicken stock and bring it all to a rolling boil. Reduce the heat and simmer (loosely covered) for 45 minutes.
3. Carefully add the black beans and corn and continue to simmer for 30 minutes more. Taste for seasoning (you may need to add more salt to your liking). Before serving add the fresh lemon/lime juice and top with chopped cilantro. Serve hot.

*\*I made this in a pressure cooker which creates a richer broth as the crushed tomatoes sort-of melt into the chicken stock. I was also able to use uncooked black beans which is a budget game changer and also adds depth to the broth. Yum!*