

Vegetarian Texas Style Taco Soup Tempeh



Ingredients:

- ▶ 8 oz (1 pack) of Wiwas Tempeh, diced into small chunk
- ▶ 1/2 onion
- ▶ a tsp of minced garlic

Preparing the Tempeh:

- ▶ In a pan of olive oil, sauté onion, garlic, and add diced tempeh to give it brownish color

Soup Ingredients:

- ▶ 1 can (15.25 oz) of corn
- ▶ 1 can (15.5 oz) of hominy
- ▶ 1 can (16 oz) of pinto beans
- ▶ 1 can (15 oz) of ranch style beans
- ▶ 1 can (10 oz) of rotel (mild or hot as desired)
- ▶ 1 can (14.5 oz) of diced tomatoes
- ▶ 1 packet (1 oz) of ranch dressing and seasoning mix
- ▶ 1 packet (1 oz) taco seasoning mix (mild or hot as desired)

Soup:

- 1 Mix soup ingredients into pot, bring it to boil
- 2 Then add tempeh, ranch dressing, and taco seasoning. Stir well until thoroughly mixed