

## Roasted Corn and Black Bean Soup

### Ingredients

2 cans (10 oz each) diced tomatoes and green chilies  
3 ears yellow corn in husks  
1 can (15 oz) black beans, drained and rinsed  
1 packet (1 oz) hidden valley ranch powder  
2 cups beef broth  
1 lb burger, browned and drained

### Instructions

Place corn in husks in oven at 400. Roast for 30 min. Place tomatoes, beef broth, burger, black beans in kettle and warm over medium low heat. When corn comes out of the oven take husks off and cut corn off of the cobs. Place corn in soup. Bring to a simmer and serve with shredded cheddar cheese and sour cream.