



Spicy Smoked Turkey and Black Bean Soup

Savannah · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

Spice up a turkeyvegetable soup with tomatoes lemon juice and jalapenos and enjoy a zesty meal Its a great way to use up leftover turkey

Ingredients

- - 1 tablespoon vegetable oil - 1 large onion
- chopped - 1 green bell pepper
- sliced thin - 1 red bell pepper
- sliced thin - 2 cups chicken stock - 4 cups vegetable juice (such as V-8®) - 2 (14 ounce) cans black beans
- rinsed and drained - 3 cups shredded smoked turkey - 1 (14 ounce) can diced tomatoes - 1 tablespoon minced garlic - 2 tablespoons lemon juice - 1 tablespoon ground cumin - 2 teaspoons chili powder - 1 jalapeno pepper
- minced (or more to taste) - ¼ teaspoon salt - ¼ teaspoon ground black pepper

Instructions

1. Heat vegetable oil in a large
2. heavy-bottomed pot over high heat. Cook and stir onion
3. green bell pepper
4. and red bell pepper in hot oil until softened
5. 2 to 3 minutes. Pour chicken stock into the pot and reduce heat to low. Stir vegetable juice
6. black beans
7. turkey
8. diced tomatoes
9. garlic
10. lemon juice
11. cumin
12. chili powder
13. jalapeno pepper
14. salt
15. and pepper into the stock. Raise heat to medium
16. bring the soup to a simmer
17. and cook until heated through and the flavors meld
18. 15 to 30 minutes.