

Mexican Turkey Soup

Savannah · 30/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

6

Description

A quick spicy soup for all that leftover turkey Adjust the heat to your taste This version is mediumhot

Ingredients

- - 6 cups chicken broth - 1 yellow onion
- chopped - 1 red bell pepper
- diced - 2 carrots
- sliced - 3 ribs celery
- chopped - 1 fresh jalapeno pepper
- diced - 2 tablespoons uncooked white rice - 1 ½ tablespoons dried parsley - 1 tablespoon chili powder - 1 teaspoon chopped garlic - ¼ teaspoon dried oregano - 3 cups diced cooked turkey

Instructions

1. Bring chicken broth
2. onion
3. bell pepper
4. carrots
5. celery
6. jalapeno pepper
7. rice
8. parsley
9. chili powder
10. garlic
11. and oregano to a boil in a large pot. Cover
12. reduce heat
13. and simmer until vegetables and rice are tender
14. about 25 minutes. Add turkey; simmer until turkey is heated through
15. about 10 minutes more.