

Slow Cooker Taco Turkey Soup

Savannah · 30/09/2024



Prep Time

8 hrs 20 mins

Difficult

Medium

Servings

8

Description

Simple taco soup made with ground turkey Serve with tortilla chips cheese or sour cream

Ingredients

- - 1 tablespoon olive oil - 1 pound ground turkey - 1 medium onion
- chopped - 1 lightly packed fresh cilantro (leaves and tender stems) - 2 cups water - 1 (16 ounce) can chili beans
- undrained - 1 (15 ounce) can black beans
- undrained - 1 (15 ounce) can whole kernel corn
- undrained - 1 (15 ounce) can petite diced tomatoes
- undrained - 1 (10 ounce) can diced tomatoes and green chiles (such as RO*TEL®)
- undrained - 1 (8 ounce) can tomato sauce - 1 tablespoon ground cumin - 1 tablespoon seasoned salt - ½ teaspoon seasoned pepper - ½ teaspoon dried oregano - ½ teaspoon salt-free seasoning blend (such as Mrs. Dash® Chipotle seasoning)

Instructions

1. Heat oil in a skillet over medium heat. Add turkey
2. onion
3. and chile pepper; cook and stir until turkey is crumbly and no longer pink
4. 5 to 7 minutes. Transfer mixture (do not drain) to a slow cooker. Add water
5. chili beans
6. black beans
7. corn
8. tomatoes
9. tomatoes and green chiles
10. tomato sauce
11. cumin
12. seasoned salt
13. seasoned pepper
14. oregano
15. and salt-free seasoning blend to the slow cooker. Stir well to blend. Cover and cook on Low for 8 hours.