# Tim39s Turkey Tortilla Soup

Jacob · 30/09/2024



**Prep Time**

55 mins

**Dificult**

Medium

**Servings**

6

**Description**

An easy and delicious spicy soup made with ground turkey breast Control the spice level by the picante sauce you use we like medium Also works well with ground pork

**Ingredients**

— - 1 pound ground turkey breast - 2 (14 ounce) cans chicken broth - 1 (20 ounce) jar picante sauce - ¼ cup chopped fresh cilantro - 1 tablespoon lime juice - 1 tablespoon olive oil - ½ cup crushed tortilla chips

— or to taste

**Instructions**

1. Heat a large skillet over medium-high heat. Cook and stir turkey in the hot skillet until browned and crumbly
2. 5 to 7 minutes; drain and discard grease. Transfer turkey to a 5-quart pot. Mix broth
3. picante sauce
4. cilantro
5. lime juice
6. and olive oil into turkey; bring to a boil. Reduce heat
7. cover pot
8. and simmer until flavors blend
9. about 40 minutes. Transfer soup to serving bowls and top with tortilla chips.