

TexMex Turkey Soup

Oscar · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

Not only is this TexMex turkey soup yummy it sure beats leftover turkey sandwiches for days on end following a holiday

Ingredients

- - 1 tablespoon olive oil - ½ cup minced onion - 3 cloves garlic
- minced - 2 teaspoons chili powder - ½ teaspoon ground cumin - ½ teaspoon dried oregano - 4 cups water - 4 cups shredded cooked turkey - 1 (28 ounce) can diced tomatoes - 1 (10.75 ounce) can condensed tomato soup - 1 cup salsa - 3 chicken bouillon cubes - 1 tablespoon dried parsley - 2 cups frozen corn - 1 (14 ounce) can black beans
- rinsed
- drained - ½ cup sour cream - ¼ cup chopped fresh cilantro - 6 cups corn tortilla chips
- crushed - 1 cup shredded Cheddar-Monterey Jack cheese blend - ¾ cup chopped green onion - ½ cup chopped fresh cilantro - ½ cup sour cream

Instructions

1. Heat oil in a large saucepan over medium heat. Add onion; cook until begins to soften
2. about 4 minutes. Add garlic
3. chili powder
4. cumin and oregano; cook
5. stirring
6. for 1 minute. Stir in water
7. turkey
8. diced tomatoes
9. tomato soup
10. salsa
11. bouillon cubes
12. and parsley. Bring to a boil
13. then reduce heat
14. and simmer until bouillon cubes dissolve
15. 5 minutes. Stir in corn
16. black beans
17. 1/2 cup sour cream
18. and 1/4 cup cilantro; simmer 20 to 30 minutes. Serve soup with crushed tortilla chips
19. cheese
20. green onion
21. 1/2 cup cilantro
22. and 1/2 cup sour cream.