

Turkey Tortilla Soup

Servings: 8

Source: Tallahassee Democrat Nov. 1995

Ingredients

- 1 cup Onion, Chopped
- 1 teaspoon Olive Oil
- 1 can Chopped Green Chiles
- 1 package Taco Seasoning Mix
- 1 can Tomatoes, Undrained
- 6 cups Turkey Broth
- 1 package Frozen Corn
- 2 cups Cooked Turkey, Cut Into ½ Inch Cubes
- ⅓ cup Fresh Cilantro, Chopped
- 4 ounces Unsalted Tortilla Chips, Broken Into Pieces
- ½ cup Monterey Jack Cheese

Method

In 5-quart saucepan, over medium heat, saute onion in oil 3 to 4 minutes or until translucent. Stir in chilies and taco seasoning mix; cook 1 minute. Add tomatoes, breaking up with a spoon. Stir in turkey broth; bring to boil. Add corn and turkey, reduce heat to low and simmer 5 minutes. Add cilantro.

To serve, spoon 1½ cups of soup in each bowl. Top each serving with ½ oz. tortilla chips and 1 tbsp cheese.

Turkey Broth

1. In a large saucepan, cover two turkey legs with water. Add two carrots, cut into small cubes, two stalks of celery, chopped, and ½ to 1 whole onion, chopped. Bring to a boil, then reduce to a simmer and cook for two to three hours.
2. Add salt and pepper to taste. Cut the meat from the turkey legs and add it to the soup. Discard the bones.