Taco Soup

1 lb. ground turkey
1 yellow onion, chopped
2 cloves garlic, minced
1 jalapeño, minced (optional)
2 cans (14.5 oz.) fire roasted tomatoes
1 TBSP chili powder
1 teaspoon ground cumin
1 teaspoon garlic powder
1 teaspoon dried oregano (rubbed)
1 teaspoon ground black pepper
1 teaspoon cornstarch
1 can (4 oz.) green chiles, diced
1 qt. chicken or vegetable broth
1 can (15 oz.) pinto beans, drained and rinsed
1 can (15 oz.) black beans, drained and rinsed
1 can (15 oz.) whole kernel corn, drained
Kosher salt, to taste
Freshly ground black pepper

Garnishes (optional)
Sour cream, for serving
Cilantro, chopped, for serving
Cheddar or cotija cheese, grated or crumbled, for serving
Avocado, sliced, for serving

1. Heat a large pot over medium heat. Add turkey and onion and cook until onion is soft and turkey is cooked through (about 8 minutes).
2. Add garlic and jalapeno and cook for an additional 2 minutes.
3. Stir in tomatoes, with juices, spices, cornstarch, chiles, broth, corn and beans.
4. Bring to a boil. Reduce heat to medium-low and cook about 20 minutes.
5. Season to taste with salt and pepper.
6. Divide soup among 4 bowls and top with remaining ingredients.

Recipe adapted from www.thepioneerwoman.com