

## **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.) can black beans, drained and rinsed

1 can (15 oz.) whole kernel corn, drained

Kosher salt, to taste

Freshly ground black pepper

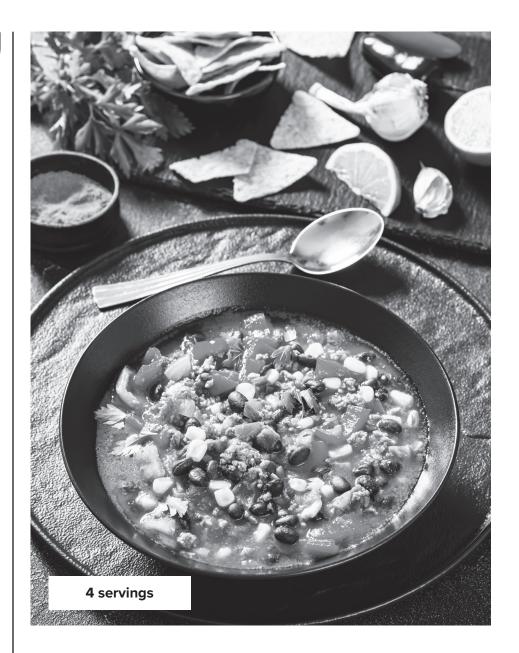
## **Garnishes (optional)**

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.

