

Turkey Tortilla Soup

Rose Product used: Turkey, julienne

1 lg. onion, chopped
2 T. olive oil
1 (14-oz.) can chopped green chilies
2 cloves garlic, minced
1 jalapeño pepper, seeded, chopped
1 tsp. ground cumin
5 c. chicken broth
1 (15-oz.) can tomato sauce
1 (14 1/2-oz.) can diced tomatoes with
garlic and onion
3 c. cooked, Rose Julienne Turkey strips
1/4 c. fresh cilantro, minced
2 tsp. lime juice
Salt and pepper
Tortilla chips - strips or broken into pieces
Shredded Cheddar cheese
Lime

In large saucepan, sauté onion in oil; add chilies, garlic, jalapeño, and cumin. Stir in broth, tomato sauce, and tomatoes. Bring to boil. Simmer



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uncovered for 10 minutes. Stir in turkey. Add cilantro, lime juice, salt and pepper. Top with cheese and chips in each individual bowl. Garnish with a slice of fresh Lime.

