

Turkey Tortilla Soup

Your whole family will love this recipe, nabbed from the Laylita's Recipes blog, for Turkey Tortilla Soup. Given that the eponymous Laylita is an expert in Latin cuisine, this dish has quite a few ingredients. The extra care that goes into this soup, however, pays off in flavour.

Ingredients

- 2 tablespoons oil (olive, peanut or sunflower)
- 1 ½ cup diced onion
- 1 bunch green onions, chopped
- 1 bunch of cilantro, chopped
- 2 jalapeños, diced with seeds removed
- 4 garlic cloves
- 1 tablespoon paprika
- 1 teaspoon oregano
- ½ teaspoon cayenne pepper
- 1 teaspoon sugar
- 6 Roma tomatoes, peeled and diced
- 2 cups turkey or chicken stock
- 2 cups tomato juice
- 4 cups shredded cooked turkey
- Salt and pepper (to taste)

Garnishes:

Grated Monterey jack cheese or queso fresco, tortilla chips, avocado, cilantro, green onions and lime slices

