

turkey squash soup (makes 6 servings)

Recipe from *EatingWell.com*

This Southwestern-inspired turkey and squash soup gets a little kick from crushed red pepper and some zing from fresh lime juice. Use up leftover turkey or chicken; just dice it and add a few minutes before serving.

- 1 T extra virgin olive oil
- 2 leeks, trimmed, rinsed, and chopped
- 1 red pepper, chopped
- 3 cloves garlic, minced
- 4 C chicken broth
- 1 ½ lbs butternut squash, peeled, seeded, cut into 1" cubes
- 2 t thyme
- 1 ½ t cumin
- 2 C leftover turkey diced small
- 2 C canned corn, drained
- 2 T lime juice
- salt and pepper to taste

Heat oil in a large pot over medium-high heat. Add leeks, garlic, and bell pepper; cook, stirring often, until the vegetables begin to soften. Stir in broth, squash, thyme, and cumin; cover and bring to a boil. Reduce heat to medium-low and cook until the vegetables are tender. Add cooked left over turkey and corn; return to a simmer and cook until turkey is just heated through, about 5 minutes. Add lime juice and season with salt and pepper.



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