

Leftover Turkey Enchilada Soup

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 3 tablespoons avocado oil
- 1 large onion chopped
- 4-5 cloves of garlic minced
- 2/3 cup masa harina
- 5 cups turkey stock
- 3 cups leftover turkey, cubed or shredded
- 3 (10-ounce) cans red enchilada sauce (mild, medium or hot)
- 1 (7-ounce) can of green chilis or hatch chilis
- 1/2 teaspoon of ground cumin
- 1 (15-ounce) can of black beans, drained and rinsed
- 1 (15-ounce) can corn
- 1 (15-ounce) can diced tomatoes
- 8 ounces of Monterey Jack cheese, shredded
- tortilla strips
- 3 avocados, diced
- 1 bunch fresh cilantro, chopped

Directions:

- In a large pot, heat up the avocado oil, add the onion and sauté until starting to soften, about 4 minutes. Add the minced garlic and continue to sauté for another minute.
- Then make a roux by adding the masa harina until the onions and garlic are evenly coated.
- Add the stock 1 cup at a time while stirring.
- Once the stock is warm and slightly thickened, add the enchilada sauce, cumin, turkey, chilis, tomatoes, beans, and corn.
- Optional: Stir in the shredded Monterey Jack cheese. If you choose to do this, I would recommend using cheese shredded from a block rather than pre-shredded cheese.
- Top with Shredded Monterey Jack cheese, tortilla strips, chopped cilantro and cubed avocado.