



# Smoky Sweet Potato Turkey Soup

NIBBLEDISH CONTRIBUTOR

## Ingredients

Serves 4

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2 tbsp olive oil  
2 medium carrots, peeled and chopped  
2 ribs of celery, chopped  
1 medium onion, diced  
2 cloves of garlic, minced  
1-2 chipotles in adobo, chopped with sauce  
salt/pepper  
1 tsp dry thyme  
1 bay leaf  
½ cup dry white wine  
5-6 cups chicken broth  
1 medium sweet potato, peeled and chopped  
1 lb. turkey or chicken, thawed and shredded (I used a rotisserie turkey but her recipe used uncooked)  
cilantro-garnish  
sour cream- garnish

## Instructions

Heat a soup pot over medium heat and add olive oil. Add carrots, celery and onion for a few minutes, then add garlic, chipotle in adobo and salt/pepper. Cook until veggies are soft. Add the bay leaf and thyme for a few minutes, next the white wine and allow to reduce. After a few minutes, add broth, cover and raise the heat until it boils, then reduce heat to a simmer for 10-15 minutes. Add turkey or chicken and sweet potatoes, cook until both are cooked through which could be 20 or so minutes. Portion out and

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top with sour cream and cilantro. The sour cream is great to cool down the heat and the cilantro adds a fresh flavor. I love this soup, so simple and good.