



Smoky Sweet Potato Turkey Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 4

Ingredients:

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

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.