

Turkey Enchilada Verde Soup

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-chicken-enchilada-verde-recipe>

Ingredients:

- 1/2 pound tomatillos fresh, husked, or 1, 10-ounce can of tomatillos
- 1/4 medium yellow onion chopped
- 4 cloves garlic chopped
- 2 jalapeños seeded and chopped
- 1/2 cup chopped cilantro
- 4 cups turkey broth
- 4 cups cooked turkey diced, white and/or dark meat, diced
- 15 ounces black beans drained or 2 cups cooked black beans, drained
- 1/2 teaspoon ground cumin
- 1/2 teaspoon oregano
- 1/2 cup chopped cilantro plus more for serving
- 1 cup Monterey Jack shredded, plus more for serving
- 1/2 cup tortilla chips crushed
- 1 tablespoon lime juice freshly squeezed
- salt
- sour cream for serving
- 1 avocado peeled, pitted, and cut into wedges, for serving

Nutrition:

1. Calories: 640 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 195 milligrams
4. Fat: 26 grams
5. Fiber: 13 grams
6. Protein: 71 grams
7. SaturatedFat: 9 grams
8. Sodium: 960 milligrams
9. Sugar: 4 grams

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