

TURKEY BEAN SOUP

“The chili and curry powders both lend a great flavor to this soup.”

INGREDIENTS / DIRECTIONS

Set 1

3-4 lbs. lean, ground turkey

4 T. soy sauce

Set 2

1 onion, diced

5 cloves garlic, minced

1 can diced tomatoes

45 oz. chicken broth

1 t. dried parsley

3 T. Worcestershire sauce

12 oz. can / bottle light beer

1 – 15.5 oz. can sweet corn

1 – 15.5 oz. can kidney beans

1 – 15.5 oz. can black beans

1 – 15.5 oz. can garbanzo beans

1 – 15.5 oz. can pinto beans

Set 2 cont.

3 ½ T. chili powder

2 T. curry powder

1 ½ t. dried thyme

2 t. dried oregano

¼ t. black pepper

1 ½ t. salt

Tools: *colander, large pot*

1. Drain and rinse the beans and corn.
2. Brown the turkey in a large pot. Drain liquid.
3. Add #1 and all other ingredients. Stir to combine.
4. Cover and bring to a boil. Reduce heat and simmer for 1 hour.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.