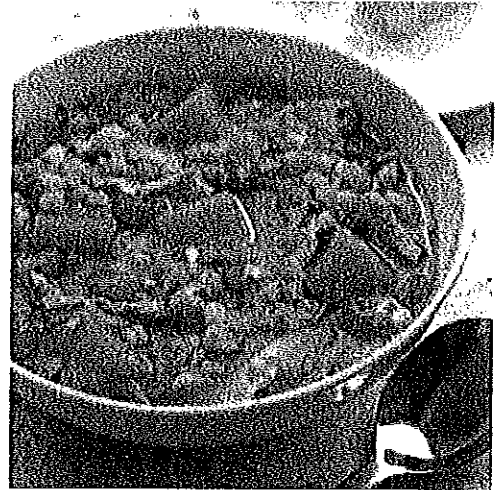


# Turkey and Squash Soup



This Southwestern inspired turkey and squash soup gets a little kick from crushed red pepper and some zing from fresh lime juice. You can use leftover turkey or chicken instead of the cutlets; dice it and add a few minutes before serving

## Ingredients

2 Tbsp. Oil  
6 leeks, trimmed chopped and rinsed  
3 red bell peppers, chopped  
3 Tbsp. garlic, minced  
¾ gallon chicken broth  
4 ½ lbs. butternut squash (peeled and cut into 1 inch cubes)  
6 T thyme  
4 ½ tsp. ground cumin  
3 lbs. cubed chicken or turkey  
6 cups frozen corn niblets  
6 Tbsp. lime juice  
1 Tbsp. crushed red pepper  
¾ tsp salt  
Fresh pepper to taste

Heat oil in a Dutch oven over med-high heat. Add leeks and bell pepper; cook, stirring often, until the vegetables begin to soften, 3 to 4 minutes. Add garlic and cook, stirring, for 1 minute more. Stir in broth squash thyme and cumin; cover and bring to a boil. Reduce heat to medium-low and cook until the vegetables are tender, about 20 minutes. Add turkey and corn; return to a simmer and cook until the turkey or chicken is just cooked through, 3 to 4 minutes. Add lime juice and crushed red pepper. Season with salt and pepper.

Makes approximately 72 – ½ cup servings