

Can Can Taco Soup

Makes: 50 Servings

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Ingredients	Weight	Measure
Turkey, ground, raw	5 lb	
Onions, raw, chopped		5 each
Spinach, frozen	5 lb	
Sweet potato, diced	3 lb	
Pinto beans	5 lb	
Sweet yellow corn	4 lb	
Tomatoes, diced, in juice	8 1/2 lb	
Green chilies, diced	1 1/4 lb	
Italian Seasoning		5 packets
Water		1 1/2 gal
Cumin		10 Tbsp
Pepper, black, ground		5 Tbsp
Cheese, cheddar	15 oz	
Yellow corn tortilla chips	10 oz	

Directions

1. Brown ground turkey and onion in stock pot or braising pan and cook meat to 165°F.
2. To browned meat and onions add the remaining prepared ingredients, spinach, cooked pinto beans, diced cooked sweet potatoes, corn, tomatoes, chilies, italian

seasoning, water, pepper, cumin.

3. Let soup simmer for 20 minutes.

4. With immersion blender puree for 1 min to 2 minutes or until large chunks of tomato, beans and spinach are not visible.

5. Serve soup with a 6 oz ladle in a bowl garnish with cheese 1/3 oz of cheese and 2 (whole or broken) tortilla chips.