

GUASTELLO'S VILLAGE MARKET

Leftover Turkey Curry Soup

Serves 4

Ingredients:

3 tbl. butter
1 cup diced onions
1 cup sliced carrots
3 tbl. minced fresh ginger
2 tbl. minced jalapeno chile
2 tbl. curry powder
½ cup dry basmati rice
6 cups chicken broth
2 cups shredded cooked turkey or chicken
1 cup chopped cooked green beans
Salt, black pepper, and fresh lime juice to taste

Melt butter in a large pot over medium-low heat.

Add onions, carrots, ginger, jalapeno, and curry powder to the pot and sweat until onions begin to soften, about 5 minutes.

Stir in rice to coat with butter, then add broth. Increase heat to high. Boil soup until rice is tender, 10 minutes. Stir in turkey and green beans; cook just to heat through. Season soup with salt, pepper, and lime juice.

Credit: Cuisine at Home