

Slow Cooker Queso Turkey Soup

Ingredients:

- 2 cups diced cooked, **diced turkey**
- 2 16 ounce jars of your favorite **salsa** (Note: the salsa will determine the spiciness of the soup—I use a “medium spicy” salsa to accommodate a variety of palettes.)
- 1 1/2 cups **water**
- 1 teaspoon **cumin**
- 2 teaspoons **chili powder**
- 1/2 teaspoon **salt**
- 3 **bell peppers**, minced (purchase 1 each red, yellow, and green for a colorful presentation)
- 1 14 ounce bag of frozen corn
- 1 **jalapeño pepper**, minced (without ribs and seeds)
- 1 14 ounce can **black beans**, rinsed and drained
- 1 14 ounce can of **Mexican seasoned pinto beans**
- 8 ounces **light cream cheese**
- 6-8 ounces **shredded Mexican cheese blend**
- **cilantro** for topping
- **tortilla chips**

Instructions:

1. Place the turkey, jar of salsa, water, cumin, chili powder and salt in the bowl of a slow cooker. Cook on low for 1 hour.
2. While the turkey is simmering, preheat oven to 450. Place the peppers and corn on a baking sheet with a little bit of oil. Roast for 10-15 minutes, until browned.
3. Turn crock pot to high.
4. Add the roasted peppers, roasted corn and jalapeño, beans, second jar of salsa, and cream cheese to the crockpot. Stir and replace cover, allowing the cream cheese to melt. Adjust the consistency of the soup by adding another 1/2 cup of water if needed.
5. Let the soup simmer for another 15-30 minutes until everything is smooth and melted.

6. Just before serving, stir in the shredded cheese.
7. Serve with tortilla chips and chopped cilantro for garnish. Add a dollop of sour cream for your family that likes less spicy dishes.