



SOUP/ENTRÉE

HEARTY MEXICAN TURKEY MEATBALL SOUP



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Land O Lakes®	2 oz.	Clarified Butter Blend	15004	
	1 ea.	Large Sweet Spanish Onion, diced		
	2 ea.	Seeded Diced Jalapeno Peppers, fresh		
	2 oz	All Purpose Flour		
Ventura Foods®	2 oz.	Classic Gourmet® Chicken Base	12212	
Conagra Foodservice®	6 oz.	Hunt's® Chunky Crushed Tomatoes	2700038065	
Conagra Foodservice®	2 oz.	Hunt's® Tomato Paste	2700038827	
	2 oz.	Taco Seasoning		
Savor Imports®	8 oz.	Flame Roasted Corn	707220	
Conagra Foodservice®	8 oz.	Birds Eye® Baby Sweet Peas	1450002253	
Bush Brothers®	6 oz.	Bush's® Black Beans	01881	
Butterball®	1 lb.	Turkey Meatballs, fully cooked	2265582907	
Land O Lakes®	8 oz.	Extra Melt Shredded Yellow Cheese	42049	
Tyson Foodservice®	8 oz.	Mexican Original® Pre-Fried Round Tortilla Chips, crushed	10077210621	

DIRECTIONS:



1. In a 4-quart stock pot over medium high heat add clarified butter, diced onion, and diced jalapeno, continue to cook for 2-3 minutes stirring occasionally.
2. Add flour and continue to cook 2 minutes while stirring.
3. Add 1 quart of water, chicken base, crushed tomatoes, tomato paste and taco seasoning, reduce heat allow to simmer for 10 minutes.
4. Add corn, peas and black beans and continue to cook for 10 additional minutes.
5. Add meatballs and continue to cook until soup has reached a temperature of 165 degrees.
6. To serve, ladle soup into to go containers. Send the shredded cheese and tortilla chips packaged separately.

YIELD: 4-6 Servings



Recipe Created by:
Chef Denis Picard

