

## Turkey and Corn Chowder

### Ingredients:

1 cup chopped yellow onion  
2 TB minced garlic  
½ cup chopped carrot  
1 cup chopped potato  
¼ poblano pepper, roasted, peeled and seeded, chopped  
1 cup corn kernels  
1 cup cooked turkey leg or thigh, chopped  
4 cups turkey or chicken stock  
½ cup whole milk  
¼ tsp paprika  
¼ tsp dried oregano  
¼ tsp cumin  
Pinch of cayenne pepper

### Roux:

2 tb flour  
2 tb butter

### Directions:

Heat some vegetable oil in a sauce pan and add the onion, garlic, and carrot and cook until soft and fragrant. Season with salt and pepper.  
Add the rest of the ingredients, season with salt and pepper to taste, and bring to a simmer.  
Simmer until the potatoes are tender 15-20 minutes.  
Melt the butter and add the flour to make a roux. Add the roux to the soup and bring to a boil to thicken. Check the soup for seasoning and serve.