



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

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Recipe 90

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## Garlic, Turkey and Potato Soup with Spinach.

### PREPARATION

- 1 - Heat olive oil in a large saucepan and cook the garlic and onion for 5 minutes, or until they are softened and golden brown.
- 2 - Stir in the cumin and coriander and cook for another minute.
- 3 - Pour in stock and add potatoes. Bring to boil and simmer for 10-15 minutes (until the potatoes are tender).
- 4 - Remove from heat. Add cream and tahini. Transfer soup (in batches if necessary) to a blender. Blend until smooth and creamy and transfer back to pot.
- 5 - Add chickpeas, turkey, spinach, cayenne pepper and salt and pepper (to taste). Stir well and serve immediately, sprinkled with a little additional cayenne pepper.

### Garlic, Turkey and Potato Soup with Spinach

Cooks Note: This richly flavored, thick and creamy soup makes a great one-pot meal and is ideal for leftover Thanksgiving turkey.

Bon Appetit  
-George



(photo by Marc-Henri)

### INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 4 garlic cloves, crushed
- 1 onion, roughly chopped
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 5 cups vegetable stock
- 12 ounces yukon gold potatoes, chopped
- 1/2 cup heavy cream
- 2 tablespoons tahini
- 15-ounce can chickpeas, drained
- 16 ounces turkey, chopped and cooked
- 6 ounces spinach, shredded
- cayenne pepper to taste
- salt and freshly ground pepper to taste

### COOK'S NOTE:

Authentic Italian meatball recipes are a labor of love, sometimes involving marination of the meat in red wine for 3 or 4 days. This recipe is close to authentic preparations, cooked right in the sauce to retain both the moisture and the flavor.

Bon Appetit!  
-George