



## Turkey-Meatballs & Butter Bean Saffron Soup

### INGREDIENTS

- 1 pound ground turkey
- 1 tablespoon olive oil
- 1 large onion, chopped
- 2 garlic cloves, minced
- 2 tablespoons thyme
- 2 tablespoons paprika
- 4 teaspoons ground cumin
- 2 tablespoon sea salt
- 1/2 teaspoon saffron threads
- 5 cups canned vegetable broth
- 1 28-ounce can diced tomatoes in juice
- 1 12- to 14-ounce russet potato, peeled, cut into 1/2-inch pieces
- 1 15- to 16-ounce can butter beans, drained
- 1/2 cup chopped fresh cilantro

### PREPARATION

Season ground turkey with 1 tbsp. thyme, half the onions, 2 tsp. cumin, 1 tbsp. paprika and 1 tsp. salt and form into mini turkey meatballs. Heat olive oil in heavy large pot over medium heat; add meatballs, brown, remove and set aside. Add remaining onion, garlic, and spices; sauté until tender, about 6 minutes. Add saffron; stir 1 minute. Add 5 cups broth and potatoes; bring to boil then add browned meatballs. Reduce heat, cover and simmer until vegetables are very tender, about 15 minutes. Stir in butter beans and tomatoes. Simmer 10 minutes. Season to taste with salt and pepper. Ladle soup into bowls. Sprinkle with cilantro and serve.

