Turkey Soup (Entre) With Lime and Chile

Serves 4 to 6 large servings

**2** **tablespoons vegetable oil**

**1** **cup diced onion**

**1** **cup diced celery**

**1** **cup diced carrot**

**½** **teaspoon cumin**

**½** **teaspoon coriander**

**½** **teaspoon black pepper**

**6** **garlic cloves, roughly chopped**

**1** **cinnamon stick, 2 inches long**

 **Cayenne**

**2** **teaspoons salt, or to taste**

**8** **cups unsalted turkey or chicken broth**

 **Vegetable oil for frying (about 1 cup)**

**4** **corn tortillas, at least a day old, cut in 1/2-inch strips**

**4 to 6** **cups cooked turkey meat, chopped or shredded**

**1 or 2** **firm-ripe avocados, sliced**

**3 to 6** **scallions, thinly sliced**

**2** **jalapeños, minced**

**1** **small bunch cilantro, leaves and tender stems, roughly chopped**

 **Lime wedges**

 Heat vegetable oil in a heavy-bottomed soup pot over medium heat. Add the onion, celery and carrot and let soften, stirring occasionally, for about 5 minutes. Push vegetables to the sides of the pot. In the center, toast the cumin, coriander and over medium-high heat until fragrant, about 1 minute. Stir in the garlic, cinnamon, a pinch of cayenne and salt.

 Add the broth and bring to a boil, then reduce to a brisk simmer. Cook for 15 minutes, then add the chicken. Taste for salt and adjust. Keep hot, covered, over very low heat.

 Pour vegetable oil to a depth of 1/2 inch into a wide skillet over medium-high heat. When the oil is hot and looks wavy, add the tortilla strips and fry until barely colored, 1 to 2 minutes. Remove with tongs and drain on paper towels. Sprinkle lightly with salt.

 Divide the soup into bowls and garnish avocado slices, scallions, jalapeño, chopped cilantro, tortilla strips and a generous squeeze of lime juice.