

## Nicaraguan Turkey and Rice Stew

### Stew

- 1 tablespoon vegetable oil
- 1 medium yellow onion, finely chopped
- 3 celery stalks, diced
- 3 medium carrots, diced
- 2 whole canned plum tomatoes, sliced into 1/2 inch-thick slices, plus 2 tablespoons liquid
- 4 cloves garlic, smashed
- Left-over turkey, shredded
- 1 quart chicken broth
- 3 cups water
- 1 cup long-grain white rice
- 10 to 12 stems fresh cilantro with leaves
- 2 sprigs fresh mint
- 3 medium red potatoes cut into 1-inch cubes
- 1 medium zucchini, diced
- Kosher salt and freshly ground black pepper

### Garnish

- 1 cup fresh cilantro leaves, chopped
- 1/4 cup fresh mint, chopped
- 2 limes, cut into wedges
- 1 ripe avocado, cut into 1/4 inch cubes
- Pickled jalapeños, to taste

Heat oil in large pot or Dutch oven over medium-high heat. Add onion, celery, carrots, tomatoes and juice, garlic, and 1 teaspoon salt and cook, stirring, until onion is softened and translucent, 5 to 7 minutes.

Add broth, water, rice, cilantro, and mint. Bring to a boil over high heat, then reduce heat to medium-low and simmer for 25 minutes.

Stir potatoes and zucchini into pot and cook until fork-tender, about 15 minutes. Add turkey and salt and pepper to taste.

Serve in bowls and garnish with mint and cilantro. Serve with limes, avocado, and jalapeños.

