



30-Minute Turkey Noodle Soup

A warm, comforting meal and a great way to use up some holiday turkey leftovers!

Ingredients

- 1 Tbsp olive oil
- 1 onion, finely diced
- 2 carrots, finely diced
- 3 stalks celery, finely diced
- 1 tsp garlic paste or minced garlic
- 1 bay leaf
- 1 tsp salt
- 1/2 tsp pepper
- 1 Tbsp fresh chives, chopped
- 1 Tbsp fresh parsley, chopped
- 1/2 tsp dried dill
- 8 c turkey or chicken stock
- 2 medium tomatoes, seeded & chopped
- 1 zucchini, finely diced
- 1 Tbsp lemon juice
- 1/2 c fine vermicelli or small pasta shapes
- 2 3/4 c cooked turkey (or chicken), diced



Directions

1. Heat the oil in a stock pot or Dutch oven. Saute the onions, carrots, and celery for five minutes, stirring occasionally.
2. Add the garlic, bay leaf, salt, and pepper. Stir to combine.
3. Add the diced tomatoes and chicken stock and bring to a boil.
4. Once boiling, lower heat to a simmer and stir in the zucchini, turkey, herbs, and lemon juice. Simmer for 5 minutes.
5. Stir the pasta into the simmering water and cook according to the package directions.
6. Remove and discard the bay leaf. Check for seasonings and add salt and pepper to taste.



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