



Kitchen time: 45 minutes | Serves: 4 | Lunch or Dinner

# Leftover Turkey & Wild Rice Soup

A classic leftover recipe for your Thanksgiving turkey whether you make it the next day or in a few weeks with frozen leftovers! Perfect to make on a cozy and chilly winter day.

## SHOPPING LIST:

2 Carrots  
3 Celery Stalks  
1 Leek  
8oz Mushrooms  
Rosemary  
Sage  
Garlic  
1 qt Poultry Stock  
1 cup Wild Rice

## PANTRY ITEMS:

Leftover Turkey  
Olive Oil or Butter  
White Wine (optional)  
Salt & Pepper  
Leftover Gravy (optional)

## PREPARATION:

- 1) Prep your veggies! Peel and slice **carrots** into ½ inch pieces. Rinse and slice **celery** into ½ inch pieces. Slice **leek** in half lengthwise and rinse, getting all of the dirt from between the layers, then slice into half-moons. Brush any dirt off **mushrooms** and slice. Pick **rosemary** and **sage** leaves from stems and chop for 1 Tbsp of each. Peel and mince 2 Tbsp **garlic**.
- 2) Shred your leftover **turkey** (this recipe works for 1-5 cups of shredded meat).
- 3) Place a large pot over medium heat and add 2 Tbsp **oil** or **butter**. Add vegetables and sauté until they start to soften, about 4 minutes.
- 4) Add garlic and chopped herbs and cook another 2 minutes.
- 5) Add 1 quart **stock**, ½ cup of **white wine** (optional), and 1 cup of **rice**. Bring to a boil.
- 6) Reduce heat to a simmer and cook until rice is tender, about 30 minutes.
- 7) Add shredded turkey to warm and adjust seasoning with **salt** and **pepper**.

*Chef's Tip: if you have leftover **gravy**, toss that in for a creamier base!*