



Turkey Soup

Here's an easy recipe to make Turkey soup and/or to repurpose turkey leftovers. Make this soup heartier by using ground turkey. Either way, it is simply delicious. Our family loved it!



Ingredients:

- ½ cup onion, finely diced
- ½ cup celery finely diced
- 1 cup carrots, finely diced
- 2 cloves garlic, minced
- 1 cup portabello mushrooms, diced
- ½ tsp black pepper
- ½ tsp salt
- ½ tsp thyme powder
- ½ tsp dried rosemary
- ½ tsp creole seasonings
- 1 lb ground turkey, 85% lean
- 2-3 cups shredded turkey from roast turkey leftovers
- 64 oz chicken broth

Recipe:

1. Simmer turkey leftovers with bones in 64 oz chicken broth for ~ 1 hour. Let cool and pick out meat and set aside. Save pot with broth.
 2. Brown ground turkey in large pan and break up the meat. Scoop up turkey and wipe down pan to remove excess oil.
 3. In same pan, heat 1 Tablespoon olive oil over medium heat.
 4. Sauté onions, celery, carrots, garlic, with black pepper, salt, thyme, rosemary and creole seasonings for about 7-10 mins.
 5. Add mushrooms, sauté for another 5 mins.
 6. Add ground turkey and shredded turkey leftovers sauté for 5-7 mins.
 7. Add sauteed turkey and veggies back into broth.
 8. Bring to boil and simmer for 20 mins.
 9. Serve with cooked rice with a side of dinner rolls as a main entrée.
- Enjoy