



Hearty Turkey Stew with Vegetables

Savannah · 30/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

4

Description

This turkey stew recipe is yummy and low fat a crowdpleaser all around

Ingredients

- - 2 tablespoons butter - 2 onions
- chopped - 2 carrots
- peeled and sliced into 1 inch pieces - 1 stalk celery
- cut into 1 inch pieces - 2 potatoes
- peeled and cubed - 3 tablespoons all-purpose flour - 3 cups chicken stock - ¼ teaspoon dried marjoram - 2 skinless
- boneless turkey breast halves
- cubed - 1 green bell pepper
- diced

Instructions

1. Melt butter in a pot over medium heat. Place onions in the pot and cook until tender. Stir in carrots and celery; cook until tender. Stir in potatoes and flour. Pour in chicken stock and season the soup with marjoram. Place turkey in the pot and bring to a boil. Reduce heat to low
2. cover
3. and simmer for 30 minutes. Mix green bell pepper into the soup and continue cooking until pepper is tender
4. about 10 minutes.