



Heavenly Turkey Soup

Savannah · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

This soup serves more than one purpose Its a light refreshing sunnyday lunch yet warm and comforting on the rainy evening

Ingredients

- - 10 cups water - 1 cup cubed turkey breast meat
- with bone
- divided - 1 large onion
- chopped - 4 garlic cloves
- crushed - 1 tablespoon crushed red pepper flakes - 1 tablespoon sea salt - 3 cubes chicken bouillon - 2 cups chopped broccoli - 1 (10.75 ounce) can condensed cream of mushroom soup - 1 cup chopped fresh asparagus - 1 cup sliced red bell pepper - 1 (1.8 ounce) tub instant dry lentil soup mix - ½ cup bean sprouts

Instructions

1. Place water
2. turkey breast bone
3. onion
4. garlic
5. pepper flakes
6. sea salt
7. and bouillon cubes in a large pot; bring to a boil. Reduce heat; simmer broth for 20 minutes. Stir broccoli
8. cream of mushroom soup
9. turkey breast meat
10. asparagus
11. bell pepper
12. and instant soup mix into broth. Return soup to a simmer; cook for 10 minutes. Remove breast bone. Ladle soup into bowls; top with bean sprouts. Cook's Notes: Add a little or a lot of the red pepper flakes
13. depending on the heat you like; you can also substitute fresh bird chiles. Mix and match your veggies as you like. For an Asian twist
14. use some rice noodles and an egg instead of soup mix. This is a very playful dish. Editor's Note: Nutrition does not include turkey breast bone.