

Tuscan Smoked TurkeyBean Soup

Savannah · 30/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

12 hrs 20 mins

Description

NumYummy This turkey bean soup is delicious Using turkey instead of ham really cuts the fat and calories We always keep a container in the freezer for those goto meals on the quick

Ingredients

- - 1 pound dry white beans - 2 smoked turkey legs - ½ onion
- diced - 2 bay leaves - 2 stalks celery
- diced - 4 large carrots
- sliced - 1 (14.5 ounce) can petite diced tomatoes
- undrained - 2 tablespoons Italian seasoning - salt and ground black pepper to taste - 2 tablespoons grated Parmesan cheese
- divided

Instructions

1. Place beans into a large bowl
2. fill the bowl with water
3. and cover the bowl with a cloth. Allow to soak overnight. Drain and rinse beans; place into a large soup pot. Add turkey legs
4. onion
5. and bay leaves to the pot
6. cover with water
7. then bring to a boil over medium heat. Reduce heat to medium-low; simmer for 3 hours. Remove bay leaves and discard. Remove turkey legs from broth
8. separate meat from the bones and tendons
9. and return meat to broth. Stir in celery
10. carrots
11. diced tomatoes
12. Italian seasoning
13. salt
14. and pepper; simmer until celery and carrots are tender
15. about 1 hour. Serve soup in bowls and sprinkle each serving with about 1 teaspoon Parmesan cheese.