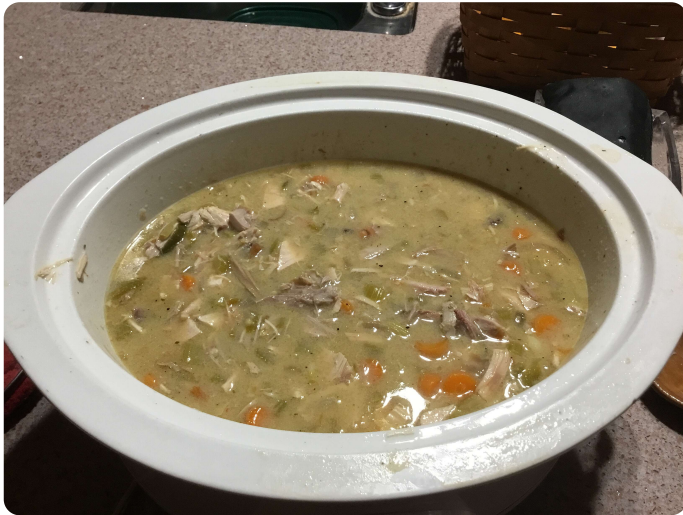




## Leftover Turkey Soup Slow Cooker

Savannah · 30/09/2024



### Prep Time

10 hrs 20 mins

### Difficult

Medium

### Servings

8

### Description

A hearty turkey noodle soup made from leftovers If you are short on turkey meat add more veggies

### Ingredients

- - 2 quarts chicken broth - 1 turkey carcass
- skin and meat removed - 1 onion
- quartered - 2 carrots
- halved lengthwise - 3 celery stalks
- halved lengthwise - 2 bay leaves - 1 cup chopped carrots - 1 cup chopped celery - ¼ cup chopped onion - 2 cups penne pasta - 3 cups chopped cooked turkey - 1 (10.75 ounce) can condensed cream of mushroom soup (Optional)

### Instructions

1. Combine chicken broth
2. turkey carcass
3. onion quarters
4. carrot halves
5. celery halves
6. and bay leaves in a slow cooker. Cook on High for 4 hours. Carefully strain broth
7. discard solids
8. and transfer broth to a bowl. Rinse slow cooker. Pour broth back into slow cooker; add chopped carrots
9. chopped celery
10. and chopped onion. Cook on Low for 3 hours. Add penne pasta to slow cooker; cook for 2 1/2 more hours. Mix turkey meat and cream of mushroom soup into soup and cook for 30 more minutes. Cook's Note This recipe can be adapted for the stovetop with a shorter cook time; sauté the veggies before adding them to the broth. Although I prefer the onion and celery to be minced
11. the carrots and turkey meat should be cut into larger bite-sized pieces. Editor's Note: The nutrition data for this recipe includes the full amount of the carcass and vegetables in the broth. The actual amount of these ingredients consumed will vary.