

Instant Pot Turkey Soup

Savannah · 30/09/2024

**Prep Time**

5 mins

Difficult

Medium

Servings

50 mins

Description

Leftover turkey and a few pantry staples make this a quick meal Ready in under an hour sooner if your broth is room temperature

Ingredients

- - 1 tablespoon olive oil - 2 medium carrots
- peeled and sliced - 2 stalks celery
- sliced - 1 medium onion
- chopped - 1 medium parsnip
- peeled and sliced - 6 cups no-salt-added turkey broth - 2 ½ cups chopped cooked turkey - 2 tablespoons tomato paste - 2 tablespoons chopped inner celery leaves - 1 teaspoon herbes de Provence - 1 teaspoon salt
- or to taste - ½ teaspoon freshly ground pepper
- or to taste - 1 pinch red pepper flakes (Optional) - 5 ounces tubetti pasta

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot®)
2. add oil
3. and select High Saute function. Add carrots
4. celery
5. onion
6. and parsnip and saute until slightly soft
7. about 5 minutes. Stir in turkey broth. Add turkey
8. tomato paste
9. celery leaves
10. herbes de Provence
11. salt
12. black pepper
13. and red pepper flakes; stir to combine. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 5 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure in short bursts using the quick-release method according to manufacturer's instructions
14. about 5 minutes. Unlock and remove the lid. Meanwhile
15. fill a large pot with lightly salted water and bring to a rolling boil. Stir in pasta and return to a boil. Cook pasta uncovered
16. stirring occasionally
17. until tender yet firm to the bite
18. 7 to 9 minutes. Ladle pasta into bowls and top with soup. Recipe Tip You can use any small pasta type in place of tubetti.