

Turkey Stuffing Soup

Savannah · 30/09/2024



Prep Time

1 hr 55 mins

Difficult

Medium

Servings

8

Description

This turkey stuffing soup is a Thanksgiving tradition in our family Ive never seen a similar recipe anywhere else

Ingredients

- - ¼ cup butter - 3 ribs celery
- sliced - 3 carrots
- thinly sliced - 1 large onion
- chopped - 3 cups chopped cooked turkey - 2 cups leftover stuffing - 2 large tomatoes
- peeled and chopped - 3 sprigs fresh parsley
- minced - 6 cups turkey stock - 1 ½ cups egg noodles (Optional)

Instructions

1. Melt butter in a stockpot over low heat. Add celery
2. carrots
3. and onion; cook and stir until tender
4. 8 to 10 minutes. Stir in turkey
5. stuffing
6. tomatoes
7. and parsley. Pour in turkey stock. Bring soup to a boil; reduce heat and simmer
8. partially covered
9. until flavors combine
10. about 1 hour. Bring a large pot of lightly salted water to a boil. Cook egg noodles in the boiling water
11. stirring occasionally until tender yet firm to the bite
12. 7 to 9 minutes. Drain. Scoop hot noodles into deep serving bowls; ladle soup on top. Cook's Note Substitute one 14.5-ounce can of diced tomatoes for the fresh tomatoes if preferred. Substitute beef stock for the turkey if desired. Substitute 1 tablespoon dried parsley for the fresh parsley if desired.