



Turkey Noodle Soup

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

This turkey noodle soup makes good use of your leftover dark turkey meat. Simply pick over the carcass and use the turkey for a hearty day-after Thanksgiving soup. Serve with warm bread for a great meal.

Ingredients

- 1 (32 fluid ounce) container chicken stock - ¼ cup sherry - 1 tablespoon dried parsley - 1 teaspoon dried savory - 1 teaspoon dried basil - 1 teaspoon salt or to taste - ½ teaspoon coarse ground black pepper - ½ teaspoon dried thyme - ½ teaspoon chipotle chile powder - 2 carrots
- thinly sliced - 1 tablespoon butter - 1 onion
- chopped - 2 stalks celery
- sliced - 1 tablespoon minced garlic - 1 pound cooked dark turkey meat
- cubed - 1 (8 ounce) package egg noodles

Instructions

1. Combine chicken stock
2. sherry
3. parsley
4. savory
5. basil
6. salt
7. black pepper
8. thyme
9. and chipotle powder in a stock pot; bring to a boil. Add carrots
10. reduce heat to medium-low
11. and cook until carrots are tender
12. 5 to 7 minutes. Meanwhile
13. melt butter in a skillet. Cook and stir onion
14. celery
15. and garlic in hot butter until onions are translucent
16. about 5 minutes; stir into stock mixture. Add turkey
17. reduce heat to low
18. and cook at a simmer until turkey has flavored the soup
19. about 30 minutes. Bring a large pot of lightly salted water to a boil. Cook egg noodles in boiling water
20. stirring occasionally until cooked through but firm to the bite
21. about 5 minutes; drain and add to soup. Season with salt and black pepper to serve. Cook's Note White turkey meat can be used
22. but the broth won't be as flavorful. Dried herbs do nicely
23. but I substitute fresh herbs wherever possible.