



## Turkey with Dumplings Soup

Savannah · 30/09/2024



### Prep Time

1 hr

### Difficult

Medium

### Servings

10

### Description

This recipe for turkey dumpling soup is the perfect way to use up your Thanksgiving leftovers. My husband and I love dumplings and this mildtasting homey dish has flavorful dumplings floating on a savory turkey and vegetable stew. It's a comforting main dish soup that really hits the spot on chilly fall and winter days.

### Ingredients

- - ½ cup butter
- cubed - 8 medium carrots
- cut into 1-inch chunks - 4 stalks celery
- cut into 1-inch chunks - 1 cup chopped onion - 4 ? cups water
- divided - 2 (10.5 ounce) cans condensed beef consommé - 2 teaspoons salt - ¼ teaspoon ground black pepper - 3 cups cubed leftover cooked turkey - 2 cups frozen cut green beans - ½ cup all-purpose flour - 2 teaspoons Worcestershire sauce - 1 ½ cups all-purpose flour - 2 tablespoons minced fresh parsley - 2 teaspoons baking powder - 1 teaspoon salt - ? teaspoon poultry seasoning - ¾ cup 2% milk - 1 large egg

### Instructions

1. Melt butter in a Dutch oven over medium-high heat. Add carrots
2. celery
3. and onion and sauté until soft
4. 5 to 10 minutes. Add 4 cups water
5. condensed consommé
6. salt
7. and pepper; bring to a boil. Reduce heat to low
8. cover
9. and cook until vegetables are tender
10. 10 to 15 minutes. Add turkey and green beans to the Dutch oven; cook for 5 minutes. Combine flour
11. remaining 2/3 cup water
12. and Worcestershire sauce in a small bowl and stir until smooth. Stir into soup
13. increase heat
14. and bring to a boil. Reduce heat
15. cover
16. and simmer soup until thickened
17. about 5 minutes. While soup is simmering
18. make dumplings: Mix flour
19. parsley
20. baking powder
21. salt
22. and poultry seasoning together in a large bowl. Whisk milk and egg together in a separate bowl. Stir egg mixture into flour mixture
23. mixing just until batter is moistened. Drop tablespoons of dumpling batter into simmering soup. Cover and simmer until a toothpick inserted into several dumplings comes out clean
24. 15 to 20 minutes. Recipe Tip You can use 2 cups leftover turkey stock or broth instead of condensed beef consommé and frozen peas instead of green beans.