



Homemade Turkey Soup

Savannah · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

This recipe comes from a number of years of playing in the kitchen I find that the addition of beef stock to the recipe adds depth to a usually bland soup Any type of pasta can be used

Ingredients

— - 1 tablespoon olive oil - 1 ½ cups diced celery - 1 ½ cups diced carrots - 1 cup diced onion - 1 tablespoon dried parsley - 1 bay leaf - 3 cups beef stock - 3 cups chicken stock - 2 cups roasted white turkey meat - 1 teaspoon salt - 1 teaspoon ground black pepper - ¾ cup rotini pasta

Instructions

1. Heat oil in a large pot over medium heat; saute celery
2. carrots
3. onion
4. parsley
5. and bay leaf until vegetables are tender
6. about 10 minutes. Add beef stock
7. chicken stock
8. turkey
9. salt
10. and pepper to vegetable mixture; bring to a boil. Reduce heat
11. cover pot with a lid
12. and simmer until soup is heated through
13. about 15 minutes. Stir rotini into soup and cook until pasta is tender yet firm to the bite
14. about 15 minutes.