

Zippy and Tangy Turkey Rice Soup

Savannah · 30/09/2024



Prep Time

3 hrs 5 mins

Difficult

Medium

Servings

10

Description

Great soup for using up leftover turkey This soup has a little cayenne added to give it a kick

Ingredients

- - 1 leftover turkey carcass
- broken into pieces - 1 large onion
- chopped - 1 tablespoon chopped celery leaves
- or to taste - 2 bay leaves - 1 tablespoon butter - 28 baby carrots
- quartered - 3 stalks celery
- chopped - 2 (14.5 ounce) cans stewed tomatoes with juice - 1 cup long-grain rice - 10 green beans
- cut into bite-size pieces - 2 cubes chicken bouillon - 1 tablespoon dried marjoram - 1 teaspoon dried thyme
- 2 sprigs fresh rosemary - ½ teaspoon ground ginger - ½ teaspoon cayenne pepper - salt and ground black pepper to taste - 1 (15.25 ounce) can whole kernel corn
- drained

Instructions

1. Place turkey carcass pieces into a large soup pot and cover with cold water. Stir in onion
2. celery leaves
3. and bay leaves
4. bring to a boil
5. and reduce heat to medium-low. Simmer for 2 hours. Strain broth and pour back into soup pot. Pick turkey meat from the carcass and chop meat into bite-size pieces. Heat butter in a skillet; cook and stir carrots and celery until tender
6. about 8 minutes. Stir carrots
7. celery
8. stewed tomatoes with juice
9. rice
10. green beans
11. chicken bouillon cubes
12. marjoram
13. thyme
14. rosemary
15. ginger
16. cayenne pepper
17. salt
18. and black pepper into broth. Mix in chopped turkey meat. Bring soup back to a boil
19. reduce heat to low
20. and simmer until rice is tender
21. 30 to 35 minutes. Remove and discard rosemary sprigs; stir corn into soup. Adjust salt
22. cayenne pepper
23. and black pepper to taste. Lay a paper towel on top of soup to absorb excess oil
24. if desired.