



Ground Turkey Soup with White Rice

Savannah · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

This is a robust quick and easy soup loaded with flavor Its great made ahead of time freezes well and reheats perfectly

Ingredients

- - ½ pound ground turkey - ? cup chopped onion - ? cup chopped celery - 1 clove garlic
- finely chopped - 1 (14.5 ounce) can chicken broth - 1 (14.5 ounce) can fire-roasted diced tomatoes with juice - 3 tablespoons tomato paste - 2 teaspoons Worcestershire sauce - ½ teaspoon dried thyme - ½ teaspoon dried oregano - 1 large bay leaf - salt and ground black pepper to taste - 1 cup frozen mixed vegetables - ½ cup cooked white rice

Instructions

1. Combine ground turkey
2. onion
3. celery
4. and garlic in a large saucepan over medium heat. Saute until turkey is cooked through and browned
5. 5 to 7 minutes. Drain fat from the saucepan. Add chicken broth
6. fire-roasted tomatoes
7. tomato paste
8. Worcestershire sauce
9. thyme
10. oregano
11. bay leaf
12. salt
13. and pepper. Reduce heat to medium-low
14. cover
15. and cook for about 10 minutes. Stir in frozen vegetables and rice and simmer until vegetables are tender
16. about 10 minutes. Remove bay leaf and serve.