



Ground Turkey Soup with Beans

Savannah · 30/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

8

Description

This ground turkey soup with beans is one of my favorite soups We used to make this on snow days when I was a kid I serve with saltines or Goldfishreg crackers It also makes a great leftover mealalways a plus

Ingredients

- - 2 pounds ground turkey - 12 baby carrots
- finely chopped - 1 medium onion
- chopped - 4 stalks celery
- chopped - 4 medium red potatoes
- cut in 1-inch pieces - 1 (15 ounce) can tomato sauce - 1 (15 ounce) can whole peeled tomatoes
- crushed - 1 (15 ounce) can peas
- undrained - 1 (15 ounce) can green beans
- drained and rinsed - 1 (15 ounce) can kidney beans
- rinsed and drained - 1 (15 ounce) can whole kernel corn
- drained and rinsed - ground black pepper to taste - 1 pinch seasoned salt (such as Morton® Nature's Seasons® Seasoning Blend)
- or to taste - 1 pinch ground thyme - 1 bay leaf
- or more to taste - 1 cup water
- or more to taste

Instructions

1. Crumble turkey into a stockpot over medium-high heat. Cook and stir until evenly browned
2. crumbly
3. and no longer pink
4. 7 to 10 minutes. Drain and discard any excess grease. Stir carrots
5. onion
6. and celery into the turkey; cook and stir until vegetables are soft
7. about 5 minutes. Add potatoes
8. tomato sauce
9. tomatoes
10. undrained peas
11. green beans
12. kidney beans
13. and corn. Season with pepper and seasoned salt. Stir until evenly distributed. Add thyme and bay leaf. Pour water into the pot and bring to a simmer. Cover and cook
14. stirring regularly and adding more water as needed
15. until potatoes are tender
16. about 1 hour. Cook's Note: Add more water or tomato sauce to give it extra broth.