



TarragonTurkey Soup

Savannah · 30/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

8

Description

This is a quick yummy soup perfect for a cool evening Tarragon is a perfect compliment to turkey and adds a heavenly aroma that fills the house when I cook this soup

Ingredients

- - 1 tablespoon olive oil - 1 pound ground turkey - ½ cup diced onion - ¼ cup diced green bell pepper - 1 (48 fluid ounce) can chicken broth - 2 tablespoons dried tarragon - 3 carrots
- peeled and thinly sliced - 5 small red potatoes
- diced with peel - salt and pepper to taste - ¾ cup quick-cooking barley

Instructions

1. Heat olive oil in a large pot over medium-high heat. Add ground turkey; cook and stir until the turkey has crumbled and begun to brown
2. 3 to 4 minutes. Stir in the onion and green pepper
3. and continue cooking until the onion softens and turns translucent
4. about 3 minutes. Pour in the chicken broth
5. and add the tarragon
6. carrots
7. and red potatoes. Bring to a boil over high heat
8. then reduce heat to medium-low
9. and simmer until the potatoes soften
10. about 20 minutes
11. stirring occasionally. Season to taste with salt and pepper
12. then stir in barley. Continue simmering until the barley is tender
13. about 15 minutes.