



Butternut Squash Noodle Soup with Turkey

Savannah · 30/09/2024



Prep Time

48 mins

Difficult

Medium

Servings

8

Description

Using spiralized butternut squash as an alternative to pasta this soup is loaded with fall flavors and gets its smoky spiciness from ground chipotle. The ideal soup to warm you up on cold winter days. Perfect for using up leftover turkey.

Ingredients

- - 6 cups low-sodium chicken broth - 3 ribs celery
- chopped - $\frac{1}{2}$ white onion
- chopped - 1 teaspoon chopped garlic - $\frac{3}{4}$ teaspoon Mexican oregano - $\frac{1}{4}$ teaspoon ground chipotle chile pepper
- or to taste - $\frac{3}{4}$ butternut squash
- peeled and cut into noodle shapes - 2 cups diced cooked turkey - 1 teaspoon chopped fresh cilantro
- or more to taste

Instructions

1. Combine chicken broth
2. celery
3. onion
4. garlic
5. Mexican oregano
6. and ground chipotle in a large pot; bring to a boil. Cover and reduce heat; simmer until vegetables are softened
7. about 20 minutes. Stir butternut squash and turkey into the broth mixture; simmer until turkey is heated through
8. 3 to 5 minutes. Garnish with cilantro. Cook's Notes: European oregano can be substituted for Mexican oregano if desired. Parsley can be used instead of cilantro. Use a spiralizer or a vegetable peeler to cut the butternut squash into noodle shapes. This can easily be converted to a vegetarian recipe by using vegetable broth in place of the chicken broth and eliminating the turkey. You can also substitute chicken for the turkey.