

Slow Cooker Turkey and Vegetable Soup

Savannah · 30/09/2024



Prep Time

5 hrs 35 mins

Difficult

Medium

Servings

8

Description

Delicious slow cooker vegetable soup with ground turkey and lentils Very earthy and hearty Serve alone or with homemade bread for a delicious fall meal

Ingredients

- - 1 pound ground turkey - ½ cup diced onion - 4 cups water
- or more to taste - 2 (14.5 ounce) cans diced tomatoes with juice - 2 medium potatoes
- peeled and cubed - 2 medium carrots
- chopped - 1 medium red bell pepper
- chopped - 2 stalks celery
- chopped - 1 cup dried lentils - 1 cup chopped broccoli - 1 cup frozen corn - ¼ cup molasses - 4 bay leaves - 3 cubes beef bouillon - 1 teaspoon dried basil - 1 teaspoon salt - 1 teaspoon ground black pepper

Instructions

1. Heat a large skillet over medium-high heat. Cook and stir ground turkey in the hot skillet until browned and crumbly
2. 5 to 7 minutes. Add onion and saute until soft and translucent
3. about 5 minutes. Transfer to a slow cooker. Add 4 cups water
4. diced tomatoes with juice
5. potatoes
6. carrots
7. bell pepper
8. celery
9. lentils
10. broccoli
11. frozen corn
12. molasses
13. bay leaves
14. bouillon cubes
15. basil
16. salt
17. and pepper. Cook on Low for 6 to 8 hours or on High for 5 to 6 hours
18. adding up to 2 cups more water depending on how thick you want the soup. Cook's Note: You can use ground beef instead of turkey
19. if desired.