



Turkey Wild Rice Soup

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

This turkey wild rice soup with a creamy broth tender rice and chunks of turkey will warm your home and your heart Save your Thanksgiving and Christmas turkey leftovers and make this soup anytime youre in need of a true comfort food I created this easy recipe using leftover turkey and homemade turkey broth that I had frozen

Ingredients

- - 6 tablespoons butter - $\frac{1}{4}$ cup diced onion - $\frac{1}{4}$ cup diced celery - ? cup all-purpose flour - 4 cups turkey broth - ? cup shredded carrots - 2 cups chopped leftover roasted turkey - 2 cups cooked wild rice - $\frac{1}{4}$ cup chopped slivered almonds - $\frac{1}{2}$ teaspoon kosher salt
- or to taste - $\frac{1}{2}$ teaspoon ground black pepper
- or to taste - $\frac{1}{2}$ teaspoon lemon juice - $\frac{3}{4}$ cup half-and-half

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Melt butter in a soup pot over medium heat. Add onion and celery; cook and stir until translucent
2. about 5 minutes. Dotdash Meredith Food Studios Stir in flour
3. and cook until it turns a pale
4. yellowish-brown color
5. 3 to 5 minutes. Dotdash Meredith Food Studios Gradually whisk in turkey stock until no lumps of flour remain. Dotdash Meredith Food Studios Stir in carrot and bring mixture to a simmer. Cook
6. whisking constantly
7. until stock is thick and smooth and carrots are tender
8. about 2 minutes. Dotdash Meredith Food Studios Stir in turkey
9. wild rice
10. almonds
11. salt
12. and pepper; simmer until heated through
13. about 5 minutes. Dotdash Meredith Food Studios Stir in lemon juice and half-and-half; bring soup almost to a boil. Serve immediately. Dotdash Meredith Food Studios