Delicious Leftover Turkey Soup



Prep Time 15 mins Cook Time 30 mins Total Time
45 mins

Delicious Leftover Turkey Soup - The perfect meal to use up all that leftover turkey from the holidays! Packed with fresh veggies, herbs and noodles. This turkey soup recipe is super filling and comforting!

Course: Soup Cuisine: American Keyword: turkey soup

Servings: 6 Calories: 198 kcal Author: Jamielyn



Ingredients

- 2 cups carrots (sliced)
- 1/2 cup onion (chopped)
- 1 cup celery (chopped)
- 1 Tablespoon butter
- 1 cup water
- 43.5 ounces chicken broth (or turkey stock, 3 cans)
- 1 cup elbow noodles (uncooked)
- 2 1/2 cups turkey (cooked and shredded)
- 1 teaspoon fresh thyme (1/4 teaspoon dried)
- 1/4 teaspoon kosher salt
- 1/4 teaspoon pepper
- 1/4 teaspoon garlic powder

Instructions

- 1. Combine the carrots, onion, celery and butter in a large pot over medium heat. Cook for 2-3 minutes, or until onions are soft.
- 2. Add the water and chicken broth to the pot. Bring to a boil and cook for about 10-15 minutes.
- 3. Add the noodles, turkey, thyme, salt, pepper and garlic powder and bring to a boil. Cook for an additional 10-12 minutes or until the noodles are cooked. Add more salt and pepper to taste (if desired).

Recipe Notes

You can also use leftover chicken for this recipe too. Tastes just as yummy!

Nutrition Facts	
Delicious Leftover Turkey Soup	
Amount Per Serving	
Calories 198	Calories from Fat 45
	% Daily Value*
Total Fat 5g	8%
Saturated Fat 1g	5%
Cholesterol 34mg	11%
Sodium 959mg	40%
Potassium 508mg	15%
Total Carbohydrates	24g 8%
Dietary Fiber 2g	8%
Sugars 3g	
Protein 13g	26%
Vitamin A	146%
Vitamin C	23%
Calcium	4.6%
Iron	7.2%
* Percent Daily Values are based on a 2000 calorie	
diet.	

Delicious Leftover Turkey Soup by I Heart Naptime Find full recipe notes and reviews here: https://www.iheartnaptime.net/leftover-turkey-soup/