

Delicious Leftover Turkey Soup

★★★★★
5 from 5 votes

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

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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!

