

Soup

Turkey Noodle Soup

Looking for the perfect soup to warm your bones on a chilly winter day? Need to figure out a way to use up all that leftover turkey? Feeling a bit under the weather and soup is what the doctor ordered? Well look no further; this soup is the one for you!

You'll Need

- Bones from a roasted turkey
- 7 cups water
- 1 bay leaf
- 2 stalks celery, chopped (separated)
- 1 onion, quartered
- ¼ cup broken noodles, 1/2 inch pieces
- 1 carrot, chopped
- 3 green onions, chopped
- 1/3 cup grated zucchini
- 1 teaspoon dried basil
- 1 teaspoon dried thyme
- 1 dash hot sauce
- Salt to taste
- Pepper to taste



Directions

- Stock
 - In stockpot or large saucepan, combine bones, water, bay leaf, one of the chopped celery stalks, and onion.
 - Skin and drippings may be included, if desired.
 - Simmer, covered about 4 hours.
 - Strain, reserving stock.
 - Let bones cool, pick out any meat and add to the stock.
- Soup
 - In stockpot or saucepan, bring stock to boil; add noodles and simmer for 5 minutes.
 - Add celery, carrot, green onions, zucchini, basil and thyme.
 - Simmer for 10 minutes.
 - Stir in hot pepper sauce, season with salt and pepper to taste.

Play with Your Food

- Use chicken instead of turkey
- Switch up the vegetables