

Turkey Vegetable Soup

Serving Size : 10 Preparation Time :0:20

Ingredients:

- 2 tbsps olive oil
- 3 c mushrooms -- sliced
- 1 1/2 c onions-- chopped
- 1 c carrots -- chopped
- 3 cloves garlic -- minced
- 10 c chicken broth
- 2 c rice -- cooked
- 1/2 tsp black pepper
- 1 tbsp thyme
- 2 c green beans -- bize size
- 2 c turkey -- diced cooked
- 2 tbsps lemon juice
- 1/4 c parsley

Instructions:

In a large saucepan, heat oil over medium heat. Then, add mushrooms onions, carrots, celery, and garlic. Cook for 5 minutes or until the vegetables are tender. Add chicken broth, rice, pepper, and thyme. Raise heat to high and bring to a boil. Lower heat and simmer uncovered, for 20 minutes, stirring occasionally. Add green benas and simmer for 7 minutes. Stir in turkey and simmer another 5 minutes or until vegetables are tender. Stir in lemon juice and parsley.

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