

Ferraro's Cucina

Leftover Turkey Crockpot Soup

Ingredients

- 2 lbs potatoes
- 2 yellow onions
- 1 large carrot
- 1 celery stalk
- 6 whole garlic cloves
- 1 bunch fresh dill
- 3 bay leaves
- 1 litre chicken stock
- 1 bag dried pasta
- salt and pepper



Prep Time: 15 Minutes

Cook Time: 7 Hours

Total Time: 7 hr 15 mins

Preparation

Dice carrot, potatoes, celery, garlic and onions
place into crockpot

Place leftover turkey bones / meat into crockpot

Pour 1 litre chicken stock

Add 1 litre water into crockpot

Add bay leaves + fresh dill

Add 1 tbsp salt / 1 tbsp pepper

Turn crockpot on high and cook
for 6 - 8 hours

**Remove turkey bones from crockpot
one hour before finishing**

Add bag of pasta noodles to crockpot
(1 hour before serving)

Top with leftover fresh dill!

Serve from the crockpot!

Chefs Tip: *Want to make it a bit richer?*

*Try adding a can of cream of mushroom soup
to the soup!*

Or top it with fried kale for a crunch!

