

DAY AFTER THANKSGIVING TURKEY SOUP

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 12 cups

2 tablespoons olive oil
2 carrots, thinly sliced
2 celery stalks, thinly sliced
1 small onion, chopped
1 cup green beans
3 garlic cloves, finely chopped
3 tablespoons all-purpose flour
8 cups chicken stock
1 tablespoon chopped fresh rosemary
2 teaspoons kosher salt, plus more to taste
½ teaspoon dried thyme
½ teaspoon dried oregano
½ teaspoon ground black pepper
¾ cup uncooked orzo pasta
3 cups chopped cooked turkey
2 cups packed baby spinach leaves
¼ cup fresh lemon juice, optional
Ground black pepper to taste

Directions:

- Heat the oil in a large Dutch oven over medium-high heat
- Add the carrots, celery, onion, and green beans
- Cook 7 minutes or until vegetables begin to soften
- Add the garlic and cook 1 minute
- Stir in the flour
- Cook and stir constantly for 2 minutes
- Slowly stir in the stock, rosemary, salt, thyme, oregano, and black pepper and bring to a boil then stir in the orzo
- Reduce heat to medium so that the soup gently boils and cook for 8-10 minutes, until the orzo is tender
- Add the turkey, spinach, and lemon juice (if using)
- Cook for 1 more minute or until spinach wilts
- Season with more salt and pepper and serve immediately