

Hearty Turkey & Rice Soup with Summer Savory & Fresh Vegetables

From *Josephine's Petite Cucina*

I came up with the idea for this soup last Thanksgiving and decided to perfect it this year using left overs, Summer Savory and some fresh vegetables.



Ingredients:

Pulled Turkey (Pre-Cooked) (You can substitute Chicken if you prefer)
Swanson's Chicken Broth - Low Sodium (1 or 2 - 32 oz. containers)
Summer Savory (it's an herb that is perfect with dishes involving white meats)
Celery (1 - 4 stalks)
Carrots (1 - 2 large)
Cremini Mushrooms (8-12 of them)
Sweet colorful Mini Peppers (4 - 8 to your taste)
Tomato (1 or 2 to your taste)
Yellow Onion - (about $\frac{1}{4}$ or $\frac{1}{2}$)
Shallot (1 small or $\frac{1}{2}$ of a large one)
White or Wild Rice (your choice)

What to Do:

I usually start the chicken broth and season it with black pepper & summer savory. You can also add in marjoram if you'd like.

This year, I used the dark meat from the turkey on Thanksgiving, which was pre-cooked. I prefer it "pulled" as it seems to liven up the dish both in flavor and appearance. I like to let the meat simmer in the broth as it gives additional flavor. Add in the remaining ingredients and let all of it simmer for about 20 minutes before adding in white or wild rice. You'll love the aroma and will enjoy it for lunch or a hearty dinner soup on a cold, rainy day. If you use 64 oz. of broth, it should feed a family of 4 or 5. Serve it with your favorite homemade bread or a baguette.

Buon Appetito!