

Day-After-Thanksgiving Turkey Carcass Soup

Yield: 10 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/creamy-after-thanksgiving-turkey-soup-recipe>

Ingredients:

- 1 turkey carcass picked over
- 1 1/2 cups stuffing leftover
- 2 celery stalks chopped
- 2 carrots peeled and sliced
- 1 onion peeled and diced
- 2 bay leaves
- 1 tablespoon poultry seasoning
- 1 teaspoon ground sage
- 2 1/2 quarts chicken broth
- garlic salt to taste
- ground black pepper to taste
- 2 cups regular long-grain white rice uncooked
- 16 ounces green peas frozen

Nutrition:

1. Calories: 1000 calories
2. Carbohydrate: 64 grams
3. Cholesterol: 460 milligrams
4. Fat: 24 grams
5. Fiber: 4 grams
6. Protein: 123 grams
7. SaturatedFat: 5 grams
8. Sodium: 870 milligrams
9. Sugar: 6 grams

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