

# Leftover Turkey Soup

Yield: 4 min  
Total Time: 47 min

Recipe from: <https://www.recipeschoose.com/recipes/turkey-shepherd-s-pies-recipes>

## Ingredients:

- 2 tablespoons butter oil
- 1 onion large, minced fine
- 2 stalks celery chopped
- 3 cloves garlic minced fine
- 1 1/2 cups carrots chopped
- 2 potatoes peeled and chopped
- 4 quarts turkey broth 16 cups or chicken \*see note
- 5 cups turkey chopped
- 2 sprigs rosemary 1 teaspoon dry
- 1 sprig savory 1/2 teaspoon dry
- 1 teaspoon sage chopped, 1/2 teaspoon dry
- 1 bay leaf
- 1 teaspoon salt to taste
- 1/2 teaspoon pepper to taste

## Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 100 milligrams
4. Fat: 25 grams
5. Fiber: 4 grams
6. Protein: 47 grams
7. SaturatedFat: 6 grams
8. Sodium: 1000 milligrams
9. Sugar: 4 grams

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