

Creamy Turkey Potato Soup

Yield: 6 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/russian-mushroom-potato-soup-recipe>

Ingredients:

- 3 tablespoons olive oil divided
- 1/2 cup mushrooms sliced
- 1 medium onion diced
- 4 cloves garlic crushed or minced
- 1/2 teaspoon kosher salt or more to taste
- 1/2 teaspoon fresh cracked black pepper
- 3 cups chicken stock
- 1/2 cup cream or half & half or milk or milk alternatives-unsweetened soy milk, almond milk, etc.- depending on your preference
- 1 pound russet potatoes peeled & cubed, 2 medium or 1 large
- 4 sprigs fresh thyme
- 1/2 teaspoon dried thyme
- 1 cup turkey cooked & diced
- 3 tablespoons chopped chives fresh, optional

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 30 milligrams
4. Fat: 14 grams
5. Fiber: 1 grams
6. Protein: 10 grams
7. SaturatedFat: 4 grams
8. Sodium: 400 milligrams
9. Sugar: 4 grams

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