

## Leftover Turkey Noodle Soup



4 quarts turkey or chicken broth  
5 cups uncooked egg noodles  
2 cups diced carrots  
2 cups diced celery  
3 cups cubed cooked turkey  
¼ cup minced fresh parsley  
2½ teaspoons salt or garlic salt if preferred  
2 teaspoons dried thyme  
1 teaspoon pepper

Bring broth to a boil.

Add noodles and carrots; cook for 4 minutes.

Add celery; cook for 5 to 7 minutes longer or until noodles and vegetables are tender.

Add cubed turkey; heat through.

Stir in parsley, salt, thyme and pepper.

This soup can be eaten right away or to bring out all the flavors, allow the soup to cool and chill overnight.

Reheat when ready to serve.

*Enjoy this hearty soup the day after Thanksgiving!*



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