

Leftover Turkey Soup

Make turkey stock with leftover turkey bones. Add onion, celery and carrot to stock

Ingredients

- 1 tbsp olive oil
- 1 tbsp butter
- 1 onion or 2 shallots
- 1 carrot, large
- 2 stalks celery
- 1 clove garlic
- 4 sprigs thyme or 1/2 tsp dried thyme
- 1.5 litre/6 cups turkey or chicken stock
- 75g/1/2 cup giant/pearl couscous ([or Orzo pasta](#))
- 250g/2 cups cooked turkey or chicken
- 2 bay leaves
- salt and pepper to taste
- 1 tbsp parsley, chopped

Instructions

1. Saute chopped onion, celery, carrots and a clove of garlic with thyme leaves in oil and butter over low heat for 5 minutes.
Add turkey or chicken stock, cooked turkey, bay leaves and bring to a boil.
Season with salt and pepper.
2. Add the giant couscous or pasta and cook for 10 minutes over medium heat until the couscous is tender.
3. Sprinkle with chopped parsley and serve.