

# TURKEY MUSHROOM SOUP



## **INGREDIENTS**

1 lb. cooked shredded turkey  
2 lbs. \*assorted fresh mushrooms, well-cleaned and sliced 4 c. low sodium vegetable or chicken broth 2 c. diced shallots or onions ½ cup celery chopped finely ½ c. raw carrots diced finely  
1 handful parsley  
1 bay leaf 1 T. fresh thyme, chopped  
4 additional sprigs of thyme for garnish ½ tsp. salt ¼ tsp. cracked pepper grated fresh nutmeg as desired 2 T. olive oil

*\*Select from shitake, porcini, morels and cremini for a more exotic taste!*

## **DIRECTIONS**

Heat olive oil in a large pan and sauté shallots or onions until they're soft. Stir in mushrooms, celery and carrots and continue sautéing until brown. Transfer to a large stock pot and add broth, bay leaf, parsley, chopped thyme and salt and pepper. Reduce heat and simmer for approximately 10 minutes. Add turkey, stir and simmer for an additional 30 minutes. Spoon into bowls and garnish with thyme. Add additional cracked pepper and nutmeg as desired.