

## Turkey Noodle Soup

**Prep:** 15 min

**Cook:** 30 min

**Yield** 6 Servings

### **Ingredients:**

2 carrots, sliced  
2 celery ribs, sliced  
1 onion, chopped  
1 cup green beans, chopped  
½ teaspoon pepper  
¼ teaspoon salt  
½ teaspoon dried thyme  
1 tablespoon butter  
1 garlic clove, minced  
2 chicken broth 32oz  
1 bay leaf  
2 cups uncooked egg noodles.  
2 cups turkey, chopped

### **Directions:**

In a 4 quart pot, sauté carrots, celery, onion, green beans, salt, pepper and dried thyme in butter for 10 minutes.

Add garlic and cook for 1 minute.

Add chicken broth and bay leaf then bring to boil for 5 minutes.

Add egg noodles and turkey then simmer for 10 minutes.

Remove bay leaf and serve.