

Turkey & Dumpling Soup

Ingredients:

- ✓ 2 tbsp olive oil
- ✓ 1 large red onion, diced
- ✓ 4 celery stalks, chopped
- ✓ 6 carrots, chopped
- ✓ 2 ½ tsp thyme
- ✓ 8 cups chicken or turkey broth
- ✓ ½ cup white wine
- ✓ 1 ½ cups mashed potatoes
- ✓ 1 tbsp baking powder
- ✓ 1 ½ tbsp poultry seasoning
- ✓ 2 large eggs
- ✓ 1 ¼ cups flour
- ✓ 2 cups shredded turkey
- ✓ ½ cup half and half
- ✓ 1 tsp corn starch
- ✓ ½ cup grated parmesan



Total Time: 50 minutes Servings: 4

Directions:

1. Heat olive oil in a Dutch oven, add onions and cook for 3-5 minutes. Add celery, carrots, and thyme. Season with salt and pepper. Cook for 5 more minutes.
2. Add chicken broth and wine, bring to a boil. Let boil for 10 minutes, covered.
3. Meanwhile, make the dumplings. In a medium bowl mix the potatoes, flour, eggs, baking powder, and poultry seasoning. If too sticky add a little extra flour.
4. Bring the soup over medium high heat. Drop heaping tablespoon sized amounts of dumpling mixture into the soup. Let boil 10 minutes until dumplings are fluffy. Add half and half and corn starch. Let boil 5 more minutes. Serve topped with parmesan.