



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Quick Turkey and Rice Soup –

3 tbl. unsalted butter

1 medium leek, white and light-green parts only, thinly sliced crosswise and rinsed well

¾ cup celery root, peeled and cut into ¼ inch dice

1 medium parsnip, cut into ¼ inch dice

Coarse salt and freshly ground black pepper

4 ½ cups Turkey stock

1 ½ cups shredded turkey

1 cup cooked rice

1. Melt butter in a medium saucepan over medium-high heat. Add leek, celery root, parsnip, 1 ½ tsp. salt, and ¼ tsp. pepper. Cook, stirring occasionally, until leek is translucent, about 2 minutes.

2. Add stock, and bring to a boil. Reduce heat, and simmer until vegetables are tender, about 5 minutes. Stir in turkey and rice, and cook until heated through. Season with salt and pepper, and serve immediately.

Credit: Martha Stewart Living