



CHRISTMAS TURKEY SOUP

BY Caterina Romano's kitchen

INGREDIENTS

2 TBSP of olive oil
2 chopped sweet onions
Pinch of kosher salt
3 minced garlic cloves
2 cups of peeled chopped carrots
2 cups of chopped sweet potato
1 TBSP of fresh sage
11 sprigs of thyme
2 lt. (8 cups) of chicken stock
1 large turkey breasts
2 TBSP of Avocado oil

DIRECTIONS

1. Heat a large soup pot, add the olive oil, onion and kosher salt and sauté for 7 minutes until onion is translucent.
2. Add the minced garlic cloves, carrots and sweet potato. Lower the heat to medium and sauté for 15 minutes.
3. Add sage, thyme along with the chicken stock and simmer for 45 minutes.
4. Cut the turkey breast into bite size pieces.
5. Heat the avocado oil in a frying pan. When hot add the turkey pieces, season with kosher salt and sear all sides.
6. Transfer the seared turkey pieces in another soup pot. Transfer ½ of the soup with vegetables to combine with the turkey pieces. Simmer both pots for an additional 45 minutes.
7. Place an immersion blender to the pot with the vegetable soup and pure it until it becomes smooth and creamy.
8. Combine the two soups together.
9. Adjust seasoning to taste before serving.
10. Serve hot.

ENJOY THE CHRISTMAS TURKEY SOUP