



## Leftover Turkey Dinner Soup

Recipe By JASMIN QUEEN

SERVES: 6

### INGREDIENTS:

- |  |  |
|--|--|
| <input type="checkbox"/> 1 cup turkey, shredded    | <input type="checkbox"/> 1 cup stuffing            |
| <input type="checkbox"/> 1 cup ham, cubed          | <input type="checkbox"/> 1 cup carrots             |
| <input type="checkbox"/> 1 cup green beans         | <input type="checkbox"/> 1 cup gravy               |
| <input type="checkbox"/> 1 cup macaroni and cheese | <input type="checkbox"/> 1 tbsp cranberry sauce    |
| <input type="checkbox"/> 1 cup mashed potatoes     | <input type="checkbox"/> 8 cups chicken stock      |
|  | <input type="checkbox"/> salt and pepper, to taste |

### DIRECTIONS:

- ☐ 1. Combine turkey, ham, green beans, macaroni and cheese, mashed potatoes, stuffing, carrots, gravy, cranberry sauce, and chicken stock in a large stockpot. Mix well.
- ☐ 2. Let the soup simmer for at least 45 minutes. The longer it simmers, the better it tastes. Serve warm.

*Add any leftover vegetables to the soup.*

**Did you make this recipe?**

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