

## Turkey Wild Rice Soup

### Ingredients:

- 1/2 cup butter, cubed
- 2 carrots, finely chopped
- 2 celery ribs, finely chopped
- 1 medium onion, chopped
- 1/2 cup all-purpose flour
- 8 cups chicken or turkey broth
- 2 cups cooked wild rice
- 2 cups cubed cooked turkey
- 2 cups half-and-half cream
- 1 teaspoon dried parsley flakes
- 1/2 teaspoon salt
- 1/4 teaspoon pepper



### Instructions:

1. In a Dutch oven, heat butter over medium-high heat. Add carrots, celery and onion; cook and stir until tender.
2. Stir in flour until blended; cook until bubbly. Gradually stir in broth. Bring to a boil, stirring constantly; cook and stir 1-2 minutes or until thickened.
3. Stir in remaining ingredients; return to a boil. Reduce heat; simmer, uncovered, 20 minutes, stirring occasionally.