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GFWC Taunton and Raynham Junior Woman's Club (MA)

Venus DeMilo Turkey Soup

Serves 6-8 35 minutes

Ingredients:

- * 1 lb. ground turkey
- * 32 oz. Bone Broth
- * 2 cups water
- * 1 envelope onion soup mix
- * 1 16 oz. can diced tomatoes
- * 1 16 oz. jar Mild salsa
- * 1 can cut green beans
- * 1 package frozen vegetables (I use Italian vegetables)
- * Optional: 1/2 cup orzo (I sometimes only put in a couple of tablespoons or none at all)

Directions:

- In a large pot brown ground turkey, stirring to break it up.
- Drain excess fat.
- Add bone broth, onion soup mix, water, salsa, and diced tomatoes; bring to a boil, reduce heat and simmer for 5 minutes.
- Add green beans and frozen vegetables. Simmer for 10 minutes more.
- If desired, stir in the orzo and cook for 8 minutes more.

This makes a fast and easy great tasting healthy soup. It also freezes well.