

# **Turkey Pot Pie Soup**

## **Ingredients**

- **2 tablespoon olive oil**
- **2 diced onions**
- **4 carrots peeled and diced**
- **4 diced celery ribs**
- **2 pounds of any white potato**
- **2 cups of peas**
- **2 cups of green beans**
- **8 cups chicken stock**
- **1 tablespoon thyme**
- **1 teaspoon onion powder**
- **½ cup butter**
- **½ cup flour**
- **6 cups cooked turkey meat cut into 1-inch cubes**
- **1 cup half and half**
- **1 teaspoon salt**
- **1 teaspoon pepper**

## **Instructions**

1. Heat olive oil over medium heat in a medium pot. Add onions, carrots, and celery. Saute for several minutes until onions are translucent and carrots are soft.
2. Add broth, potatoes, peas, green beans, and seasonings to pot. Put on medium heat and let boil.
3. Make a roux: melt butter in a small saucepan over medium heat. Once butter melts, add flour all at once. Stir constantly using a wooden spoon until the mixture thickens (about 2 minutes).
4. Make sure all vegetables are cooked (you'll know when the potatoes are soft). Add cooked turkey and roux to broth mixture and stir to combine; bring to simmer. Cook and stir until thickened. Stir in half and half and season to taste with salt and freshly ground black pepper.
5. Let the soup cool and enjoy!