

Turkey Noodle Soup

- 1 medium onion
- 2 medium carrots, peeled and cut into ¼-inch-thick rounds
- 1 large celery rib, sliced ¼ inch thick
- 1 tablespoon fresh thyme leaves, minced
- Salt and ground black pepper
- 2-3c. medium pasta (egg noodles)
- 2 T. minced fresh parsley leaves
- Basic Turkey Stock and reserved shredded meat

Bring turkey stock to simmer in large stockpot over medium-high heat. Add onion, carrot, celery, thyme and 1 t. salt; cover and simmer until vegetables are just tender, about 10 minutes. Add pasta and reserved shredded turkey meat from stock; simmer until pasta is done, 10 to 12 minutes. Stir in parsley, adjust seasonings with salt and pepper; serve.