

Turkey Noodle Soup

Directions:

Start by heating the olive oil in a large pot or Dutch oven over medium heat. Add carrots, celery, onion, garlic, and season with salt and pepper. Cook, stirring occasionally until vegetables are softened and golden brown, about 8-10 minutes. Add wine and cook until slightly thickened, about 1 minute. Add chicken stock and turkey. Bring to a boil over high heat, then reduce to low, cover, and simmer for 20-25 minutes.

Add noodles to soup and cook, stirring often, until tender. Remove from heat and stir in parsley, dill, sage, and lemon juice. Enjoy!