



Creamy Turkey, Cheese Ravioli and Broccoli Soup

Camine Pappas / January 2018



INGREDIENTS:

2 C cooked and diced Jennie-O turkey
3 C broccoli florets, cut into 1 inch pieces
1 C small carrots cut into ½ inch slices
¼ large white onion, about ½ C, roughly cut
3 large cloves garlic, minced
3 C chicken stock or chicken bullion
2 t Santa Maria Seasoning, or other general purpose seasoning blend like a steak seasoning
2 T salted butter
½ C heavy cream
2 T flour
3 ½ C cooked small cheese ravioli
Salt and pepper to taste

METHOD:

Bring a large pot of 8 C water to boil. Cook the pasta according to package directions so that it's al dente when you're ready to add it to the soup. Heat a Dutch oven to very hot and add 2 T butter, then add onions and carrots and cook until onions are translucent. Add

garlic and just cook until fragrant, about 30 seconds. Add the stock and seasoning and cook until the carrots are soft, about 10-12 minutes. Add the broccoli, and turkey, and cook on low, until broccoli is slightly soft, less than 5 minutes. Add the cream and thicken with a mixture of a little more cream and flour, whisked together, and stirred into the soup. Then add the ravioli, stir and cook for a couple of minutes. Serve with a bit of cracked pepper on top.

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