DAY AFTER THANKSGIVING TURKEY SOUP

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 12 cups

2 tablespoons olive oil

2 carrots, thinly sliced

2 celery stalks, thinly sliced

1 small onion, chopped

1 cup green beans

3 garlic cloves, finely chopped

3 tablespoons all-purpose flour

8 cups chicken stock

1 tablespoon chopped fresh rosemary

2 teaspoons kosher salt, plus more to taste

½ teaspoon dried thyme

½ teaspoon dried oregano

½ teaspoon ground black pepper

¾ cup uncooked orzo pasta

3 cups chopped cooked turkey

2 cups packed baby spinach leaves

¼ cup fresh lemon juice, optional

Ground black pepper to taste

**Directions:**

* Heat the oil in a large Dutch oven over medium-high heat
* Add the carrots, celery, onion, and green beans
* Cook 7 minutes or until vegetables begin to soften
* Add the garlic and cook 1 minute
* Stir in the flour
* Cook and stir constantly for 2 minutes
* Slowly stir in the stock, rosemary, salt, thyme, oregano, and black pepper and bring to a boil then stir in the orzo
* Reduce heat to medium so that the soup gently boils and cook for 8-10 minutes, until the orzo is tender
* Add the turkey, spinach, and lemon juice (if using)
* Cook for 1 more minute or until spinach wilts
* Season with more salt and pepper and serve immediately