

Roasted Turkey Noodle Soup

Recipe By *Brynie Greisman*



Cooking and Prep:  3 h

Serves:  12

Contains:  

Preference: Meat

Difficulty: Easy

Source: Family Table by

Mishpacha Magazine

Ingredients (16)

Main ingredients

- 2 small carrots, peeled and cut into chunks, plus 2-3 carrots, diced
- 2-3 celery ribs, diced
- 6-8 cloves garlic, peeled
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 medium onion, unpeeled, cut into wedges
- 1/4 cup fresh parsley, minced

- a few generous handfuls of thin noodles (3-4 cups)
 - pepper, to taste
 - 1/2 teaspoon poultry seasoning
 - 2-3 teaspoons salt, or to taste
 - 1/2 teaspoon thyme
 - 2 pounds (1 kilogram) turkey drumsticks
 - 1 and 1/2 pounds (680 grams) turkey wings
 - 1-2 turkey neck bones
 - 4 quarts plus 10 cups water, divided
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Start Cooking

Roast the Turkey

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius). Line a large baking pan with Gefen Easy Baking Parchment Paper and spray with cooking spray.
2. Place turkey pieces, onion, garlic, and chunked carrot on pan and bake uncovered for one hour. Turn once during the cooking.
3. Transfer roasted meat and vegetables (including all browned pieces and discarding the onion peel) to a 10-quart pot and cover with four quarts of cold water. Bring to a boil; reduce heat and simmer covered for two hours.
4. Remove turkey pieces with a slotted spoon. Cool slightly and remove all turkey meat from the bones. Cut into small pieces. Discard bones and return meat pieces to the pot.
5. Add diced carrots and celery and seasonings, plus 10 cups water, to the pot. Bring to a boil, then reduce heat and simmer, covered, for one to one and a half hours.
6. In the last 10 minutes, add the noodles and continue cooking.
7. Remove from heat and add fresh parsley. Let soup sit for a few minutes so the parsley flavor infuses the soup with a delicious freshness.

Prepare the Soup

Note:

You can serve the noodles on the side or in the center of each portion of soup. If cooking separately, reduce the water in the soup a bit.

Tip:

Soup can be refrigerated overnight and fat skimmed the next day. If doing so, add the noodles and parsley then.

Credits

Photography: Hudi Greenberger

Food Styling: Renee Muller