

Turkey & Wild Rice Soup

TOTAL TIME
80 min

SERVING / SIZE
250 mL
(1 cup)

SERVINGS
18



A savoury soup loaded with hearty carrots, celery, asparagus, and diced turkey.

MADE WITH



Classic Cream of Chicken
CASE CODE 01036

Ingredients

30 mL	Vegetable oil
500 mL	Onion, diced
500 mL	Carrot, diced
500 mL	Celery, diced
15 mL	Garlic, minced
2.5 mL	Black Pepper, ground
1 can (1.36 L)	Classic Cream of Chicken
1.5 L	Water
250 mL	Wild rice, uncooked
1 L	Turkey, cooked, diced
375 mL	Asparagus, spears, trimmed, cut into 1" diagonal pieces
500 mL	Light cream
22.5 mL	Parsley, fresh, chopped

Directions

- 1 Heat oil in a large pot over medium-high heat. Add in onions, carrots and celery. Sauté for 10 minutes. Add garlic and cook for 3 minutes stirring often.
- 2 Add pepper, *Campbell's*® Condensed Cream of Chicken Soup and water. Stir well to combine.
- 3 Add wild rice and bring to a simmer. Cover and stir occasionally. Cook until wild rice is tender, about 45 minutes.

CCP: Heat to a minimum internal temperature of 165 °F / 74 °C for 1 minute.

- 4 Once rice is tender, add remaining ingredients, return to a simmer for 5 minutes.

CCP: Hold for hot service at 140 °F / 60 °C or higher until needed.

To Serve

Ladle 8 oz. of soup into a serving bowl. Serve immediately.