

Leftover Turkey & Rice Soup

- 6 slices bacon, chopped
- 1 onion, chopped
- 1 large carrot, peeled and chopped
- 1 yellow bell pepper, chopped
- 2 cloves garlic, minced
- Kosher salt
- Freshly ground black pepper
- ½ cup dry white wine
- 4 cups low-sodium chicken broth
- 1 cups jasmine rice
- 2 cups leftover shredded turkey
- ¼ cup freshly chopped parsley

In a large pot over medium heat, cook the bacon until it is crispy, about 8 minutes. Transfer bacon to a paper towel-lined plate. Drain all but about one tablespoon of the bacon fat from the pot.

Add onion, carrots, bell pepper, and garlic and season with salt and pepper. Cook until soft, about 5 to 7 minutes.

Add white wine, broth, and rice and bring to a boil. Simmer until rice is tender, about 20 minutes.

Stir in leftover turkey and parsley until warmed through and serve immediately with crispy bacon sprinkled on top.