

Turkey Veggie Rice Soup with Dumplings

A cold-weather soup that makes leftover turkey into a "wanna eat" tasty meal.

INGREDIENTS

2 tbsp margarine, butter or spread with no trans fat

1 box RICE-A-RONI® Chicken

3 cans chicken broth (14 oz)

2 cups leftover turkey

1 lb bag frozen mixed veggies

4 cups water

1 can refrigerator biscuits

1/2 tsp dill weed

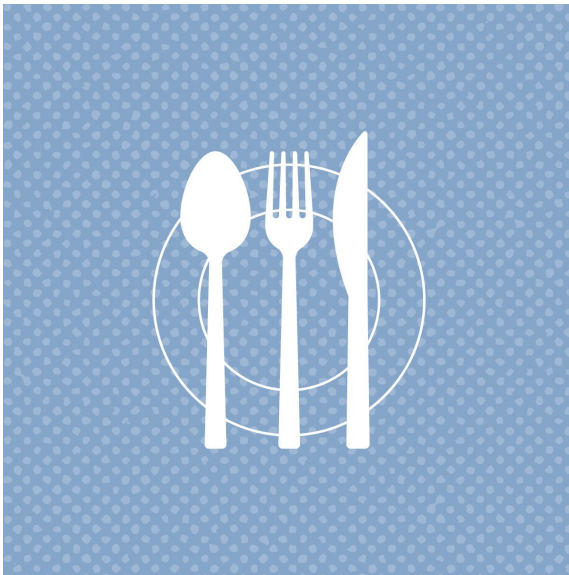
HOW TO MAKE

DIRECTIONS

Combine margarine and vermicelli rice mixture, sauté until golden.

Immediately add remaining ingredients (except biscuits) and quickly bring to a boil over high heat for 8 minutes.

Cut biscuits into quarters and arrange over boiling soup top; sprinkle with dill; cover and continue to boil for 10 minutes until "dumplings" are cooked through.



PREP
TIME
10min



COOK
TIME
18min



SERVES
4

PRODUCT

