

# 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)	<b>Classic Cream of Chicken</b>
1.5 L	Water
250 mL	Wild rice, uncooked
1L	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.