

Turkey & Kale Minestrone (Main Courses, Soups & Salads)

- 10 cups water
- 1 package of Halladay's Harvest Barn Farmhouse Minestrone Soup Mix
- 1 lb ground turkey
- 3 large carrots peeled and chopped.
- 3 celery stalks, chopped.
- 1 (28 oz) can chopped tomatoes
- 2 to 3 cups kale deveined and chopped.

In a stockpot, combine water with beans and spice mixture from Farmhouse Minestrone Soup mix, reserving pasta for later. Simmer for 1 ½ to 2 hours.

In a skillet, cook the ground turkey until lightly browned. Add celery and carrots to the skillet and cook until slightly tender.

Add the turkey and veggies to the soup, add chopped tomatoes. Cook for an additional 30 minutes. Add in the pasta and kale and cook until the pasta is done, and the flavors come together.