

*Soup's in the crock pot, all's well with the world! How nice to come home to this meaty, healthy and delicious soup! Feed everyone, then freeze the leftovers to take for lunch next week. This diet is easy!*



Serves 6

# Hearty Turkey Soup

1 pound uncooked ground turkey, no additives  
1 c. chopped celery  
1/2 c. thinly sliced carrots  
3-1/2 c. Campbell's 100% Tomato Juice  
1 c. water  
2 c. frozen French green beans  
2 c. fresh mushrooms, sliced 1/4-in. thick  
1 c. chopped tomatoes  
1-1/2 c. chopped red onion  
3 dried apricots, minced  
1 tsp. dried basil, crushed  
1 tsp. dried oregano, crushed  
1 tsp. salt  
1/2 tsp. crushed garlic  
1/2 tsp. honey  
1/4 tsp. pepper  
1 bay leaf

In a large skillet, cook the turkey, celery and carrots until turkey is almost done; drain. Place meat mixture in a 3-1/2 to 4-quart crock pot. Stir in tomato juice, water, green beans, mushrooms, tomatoes, onion, dried apricot, and seasonings.

Cover and cook on LOW heat for 6-8 hours. Remove and discard bay leaf. Makes 6 servings.

