# Turkey Soup with Stuffing Dumplings

NIBBLEDISH CONTRIBUTOR

## Ingredients

7-8 cups turkey or vegetable broth/stock
1 tbsp olive oil
1 bay leaf
1 large onion, chopped
2 cloves of garlic, minced
1 cup carrots, peeled and diced
1 cup celery, diced
2 tsp fresh thyme, rosemary and/or sage-chopped (a combination of these herbs was great)
1/2 tsp salt and pepper
2 large eggs
6 tbsp all purpose flour, plus more as needed
2 cups leftover stuffing
2 cups shredded leftover turkey
1 cup leftover corn kernels-optional

## Instructions

Heat the oil in a pot on medium heat and add the onion, garlic, bay leaf, carrots and celery, cook until soft. Add the salt/pepper and herbs for a few minutes then add the broth and bring to a simmer; continue to cook vegetables for 10 minutes.

Meanwhile, in a small bowl, whisk the eggs, flour, salt and pepper together until smooth. Add the stuffing, mix until well combined and reserve. If the dough is too soft, add more flour until the dumplings hold shape. Roll level tablespoons of the dumpling mixture into balls and drop into the simmering soup; cook until dumplings float, 3-4 minutes. Stir in the turkey, optional corn and simmer until heated through. Serve immediately, perhaps with some toasted bread to soak up the broth.