

## **Instant Pot Turkey Noodle Soup**

(utilizing leftovers)

### **Ingredients:**

- 2 cups cooked turkey, bite sized
- 2 Tbsp butter
- 1 small onion, diced
- 2-3 cloves of garlic, minced
- 3-4 carrots, diced
- 2 stalks celery, chopped
- 7 cups chicken broth
- 6 oz egg noodles (or any noodle of your choice)
- 1 tsp dried thyme
- ½ tsp salt
- ¼ tsp pepper
- Optional: 1 tsp of red pepper flakes

### **Instructions:**

1. Set your pressure cooker on saute/sear and melt the butter. Add in the onion, carrot, and celery. Saute until the onion is translucent.
2. Add in the garlic and saute for a minute or until fragrant.
3. Add in the salt, pepper, thyme, and red pepper flakes (if you are using them).
4. Add in the chicken broth and egg noodles. Stir well.
5. Place the lid on the pressure cooker and make sure the valve is closed. Set your pot to high pressure for 4 minutes.
6. Once it's done, slowly release the pressure (be careful the pot may spit some liquid if you've doubled the recipe).
7. Stir well and serve.

### **Optional:**

For creamy noodle soup combine ¼ cup of flour with ½ cup of milk to make a roux. Set the pressure cooker to saute, and add to the soup. Stir well and bring back to a boil. Cook until thickened. You can add up to 1 cup of additional milk.