

THE GREAT AMERICAN TURKEY CO.

OLIVE OIL & HERBED TURKEY STRIP Tuscan Kale Soup

LIST OF INGREDIENTS [10]

- 1 package (12oz.) Olive Oil & Herb turkey strips
- 1 tbsp olive oil
- 1 onion (sliced)
- 1 tsp dried garlic (minced)
- 2 bunches kale, stems removed (coarsely chopped)
- 8oz. frozen stir-fry cut peppers
- 4 to 6 basil leaves, torn
- 4 cups low-sodium chicken stock
- grated Parmesan cheese (for garnish)
- sea salt and pepper to taste

PREPARATION

- [1] Cook turkey strips according to package instructions. Transfer to a plate and keep warm.
- [2] Add olive oil and onions to the pan and sauté until onions begin to soften.
- [3] Add minced garlic and stir-well, then add kale. Cook until kale wits, about 2 minutes. Add peppers and torn basil leaves. Sauté until peppers are thawed and hot, about 1 minute.
- [4] Add chicken stock and bring to a simmer. Season to taste with sea salt and pepper.
- [5] Serve in individual bowls or in a large soup terrine. Garnish with Parmesan cheese.

TRY ALL OF OUR FLAVORS!

SERVES
UP TO 3
PEOPLE

PREP
30 MIN
TIME



TOMATO & BASIL
TURKEY STRIPS



SPICY MASALA
TURKEY STRIPS



SMOKY & SWEET CHILI
TURKEY STRIPS