

# LEFTOVER THANKSGIVING TURKEY STEW

Preparation: 10 minutes | Cooking: 10 minutes | Servings: 4

## INGREDIENTS

*4 cups leftover roasted vegetables, cut into bitesize pieces*  
*4 cups unsalted chicken broth*  
*3 cups shredded cooked turkey*  
*2 cups leftover gravy*  
*1 1/2 cups yellow onion, chopped*  
*2 tablespoons fresh parsley, chopped*  
*1 tablespoon EVOO*  
*1/4 teaspoon salt*  
*1/4 teaspoon ground pepper*



## INSTRUCTIONS

Heat oil in a large pot over medium-high heat. Add onion; cook, stirring occasionally, until softened and starting to brown, about 6 minutes. Add your broth and gravy; let the mixture come to a boil, stirring occasionally. Stir in leftover vegetables and turkey; cook, stirring occasionally, until heated through, 2 to 3 minutes. Stir in parsley, salt and pepper.