

# Turkey Veggie Rice Soup with Dumplings

A cold-weather soup that makes leftover turkey into a "wanna eat" tasty meal.

## INGREDIENTS

- 2 **tbps** margarine, butter or spread with no trans fat
- 1 **box** RICE-A-RONI® Chicken
- 3 **cans** chicken broth (14 oz)
- 2 **cups** leftover turkey
- 1 **lb bag** frozen mixed veggies
- 4 **cups** water
- 1 **can** refrigerator biscuits
- 1/2 **tsp** dill weed

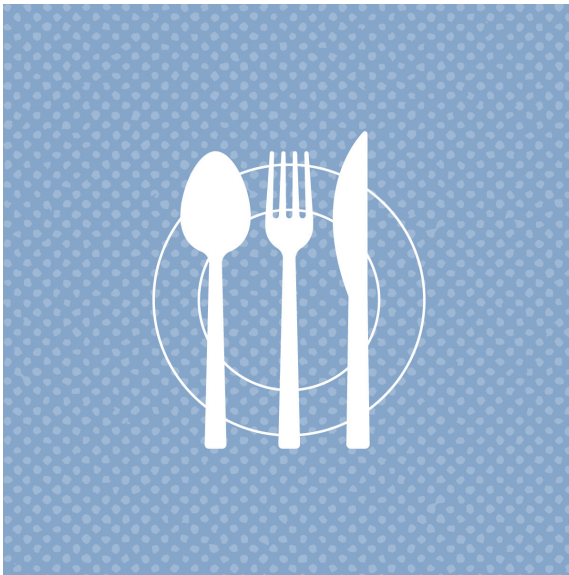
## HOW TO MAKE

### DIRECTIONS

Combine margarine and vermicelli rice mixture, sauté until golden.

Immediately add remaining ingredients (except biscuits) and quickly bring to a boil over high heat for 8 minutes.

Cut biscuits into quarters and arrange over boiling soup top; sprinkle with dill; cover and continue to boil for 10 minutes until "dumplings" are cooked through.



PREP  
TIME  
10min



COOK  
TIME  
18min



SERVES  
4

## PRODUCT

