

# Slow Cooker Grandma's Turkey Noodle Soup

Nothing more comforting than a big heart bowl of grandma's noodle soup, this version with turkey.



5 from 5 votes

Prep Time  
20 mins

Cook Time  
9 hrs 45 mins

Total Time  
10 hrs 5 mins

Course: Soup    Cuisine: American    Keyword: Turkey Noodle Soup  
Servings: 8    Calories: 252.81kcal    Author: Sarah Olson

## Equipment

- Slow Cooker- 6 quart or larger

## Ingredients

- 7 cups turkey stock or broth (chicken broth may be used)
- 3 cups turkey cooked leftovers; shredded or diced
- 1 cup carrots sliced
- 1 cup celery sliced
- 1 cup white onion diced
- 2 bay leaves
- 1/2 tsp. thyme
- 1/8 tsp. pepper
- 8 oz. fettuccine noodles broken up, cooked separately
- 1/8 tsp. salt to taste

## Instructions

1. Add the stock or broth, turkey, carrots, celery, onion, bay leaves, thyme, and pepper to the slow cooker.
2. Cover, and cook on low for 8 hours.
3. After the 8 hours are up, cook the noodles for about 1-2 minutes shy of package directions in salted boiling water on the stove top.
4. Once the noodles are cooked, drain.
5. Add the noodles to the slow cooker with the soup, and continue to cook on HIGH for about an 1½ hours more, this will soften the noodles to perfection, and make the soup thicker.
6. Serve and enjoy.

## Nutrition

Calories: 252.81kcal | Carbohydrates: 31.36g | Protein: 17.77g | Fat: 5.93g | Saturated Fat: 1.56g | Cholesterol: 56.86mg | Sodium: 402.03mg | Potassium: 483.26mg | Fiber: 1.93g | Sugar: 5.66g | Vitamin A: 2768.1IU | Vitamin C: 3.43mg | Calcium: 35.16mg | Iron: 1.41mg

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