

Instant Pot Rosemary Turkey Soup

6 servings

1 sprig rosemary
3 celery stalks; chopped
1 bag of petite carrots
1 white onion; chopped
2 to 3 cups cooked turkey
1 container chicken broth
water

Instructions

For Instant Pot:

Place onions, celery, carrots, and turkey in the instant pot.
Cover with broth and water.
Top with rosemary, salt, and pepper.
Set to high pressure and cook for 10 minutes. Let pressure release naturally.
For Stove Top:

Place onions, celery, carrots, and turkey in the instant pot.
Cover with broth and water.
Top with rosemary, salt, and pepper.
Bring to a boil then reduce to a simmer. Cook until vegetables are tender.