

# Lemony Turkey Rice Soup

*Margarita Cueller - East Chicago, IN  
Taste of Home Grandma's Favorites*

**Servings: 8****Yield: 2 quarts**

*2 cups cooked turkey, diced*

*2 cups cooked long grain rice*

*1 can (10-1/4 ounce)*

*condensed cream of chicken soup, undiluted*

*1/4 teaspoon pepper*

*6 cups chicken broth, divided*

*2 tablespoons cornstarch*

*1/4 to 1/3 cup lemon juice*

*1/4 to 1/2 cup fresh cilantro, minced*

In a saucepan, combine the turkey, rice, chicken soup, pepper and 5-1/2 cups of broth. Bring to a boil. Cook for 3 minutes.

In a small bowl, mix the cornstarch and remaining broth until smooth. Gradually stir into the soup. Bring to a boil. Cook and stir until thickened, 1 to 2 minutes.

Remove from the heat. Stir in the lemon juice and cilantro.

---

Per Serving (excluding unknown items): 127 Calories; 5g Fat (33.7% calories from fat); 15g Protein; 6g Carbohydrate; trace Dietary Fiber; 29mg Cholesterol; 844mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 0 Fruit; 1/2 Fat.