Title: Slow Cooker Stuffed Pepper Soup

| <u>Code</u> | |
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Ingredients Needed:

- 1 Pound of Ground Turkey, 85% Lean
- 1 Onion, Diced
- 1 Can Diced Tomatoes
- 1 Can Tomato Sauce, Low Sodium
- 3 Cups Vegetable Broth
- 1 Cup Brown Rice
- 1 Tablespoon Garlic Powder
- ½ Teaspoon Basil
- 1 Teaspoon Oregano

| Nutrition Facts: | | |
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| Yield | 1 servings | |
| Calories | 187 | |
| Total Fat | 8g | |
| Sat Fat | 2g | |
| Sodium | 438mg | |
| Added Sugar | 3g | |
| Fiber | 3g | |
| Carbohydrates | 17g | |
| Protein | 13g | |



Recipe Directions:

- 1. Cook and brown your ground turkey in a skillet over medium heat
- 2. Drain your ground turkey.
- 3. Add onions and ground turkey in your slow cooker.
- 4. Add your tomatoes (juice and all) and the rest of your ingredients.
- 5. Cover and cook on low for 6-8 hours.
- 6. Serve when ready. Add salt and pepper to taste.
- 7. Serves 8 people.

