Pearled Barley and Turkey Soup

2 Tablespoons olive oil

1 onion , finely diced

1 large carrot, sliced thin

2 celery stalks , sliced thin

5 oz white mushrooms , cut in quarters

2 garlic cloves, minced

1/2 tsp fresh thyme , chopped

1/4 tsp ground coriander

1/4 tsp ground fennel

1 dried bay leaf

1 3/4 tsp salt

1/2 tsp black pepper

1 cup pearl barley

8 cups chicken stock

4 cups turkey, cooked and chopped

1 cup fresh parsley leaves, chopped

Rinse and drain pearled barley.

Heat oil in skillet.  Add carrot, celery, mushrooms and garlic.

Cook 5 minutes.

Stir in thyme, coriander, fennel, bay, salt and pepper.

Cook 1 minute.

Add chicken stock and barley.

Bring to a boil.

Cover and simmer 35 minute.

Stir in turkey to warm.

Serve with fresh parsley.