Turkey Barley Soup

1 1/2 Tablespoons olive oil

1/2 cup chopped onion

1/2 cup chopped celery

3 carrots, thinly sliced

6 cups chicken stock

2 cups diced cooked turkey

1/2 cup pearl barley

1 bay leaf

1 teaspoon dried thyme

1/4 teaspoon dried marjoram

1/4 teaspoon pepper

2 tablespoons chopped fresh parsley

Kosher salt, to taste

Heat oil in skillet.  Add onions, carrots and celery and cook until softened.

Add to slow cooker along with chicken stock, turkey, barley, bay leaf, thyme, marjoram and pepper.

Cover and cook on low 6 hours.  Add salt to taste.