

Recipe for: Lemon Chicken Orzo

Cherubs!! This soup is great for your family & for guests! Doubles/triples easily. Play with the ingredient amounts to get the perfect flavor your family enjoys!



Ingredients:

2 tsp. Olive Oil
2 medium Carrots, diced
2 Celery stalks, diced
1 large Onion, Finely Chopped
1 lb Shredded Cooked Chicken
1 bag chopped fresh Spinach
2 tsp. Dried Oregano
1 cup Orzo
Salt & Pepper
8 cups Chicken Broth
Zest and Juice of a Lemon

Method:

In a large pot, heat the olive oil over medium heat and add the carrot, celery and onion pieces. Cook for about 3 minutes, stirring occasionally.

Add the spinach, oregano, orzo, broth and season with salt and pepper. Cover and bring to a boil. Reduce the heat to low and simmer, half covered for about 20 minutes or until the orzo is al dente.

Add the lemon juice and zest, stir and serve.