

A Sutherland Belle

Lemon Chicken Orzo Soup

INGREDIENTS

- 1 tablespoon olive oil
- 1 tablespoons butter
- ½ large yellow onion, diced
- 1 large carrot, peeled and diced
- 2 stalks of celery, diced
- 4 cloves garlic, minced
- 1 teaspoon coarse salt
- 1 teaspoon fresh cracked pepper
- 8 cups chicken broth
- 3 large boneless chicken breasts, seasoned with salt and pepper (or 1 whole rotisserie chicken, cubed)
- 1/2 teaspoon red pepper flakes
- 1 (0.5-ounce) bundle of fresh poultry blend herbs (Rosemary, Sage & Thyme)
- ¾ cup of uncooked orzo pasta
- 2 lemons, juiced

INSTRUCTIONS

- Sauté the celery, carrots, and onions in a large soup pot with the butter and oil over medium-high heat for 5-7 minutes.
- Stir in the garlic, salt, and pepper. Cook for about 30 seconds.
- Pour in chicken broth and add the uncooked chicken (if using rotisserie chicken, add after the soup has simmered for 20 minutes), poultry blend, and red pepper flakes. Bring the soup to a boil.
- Cover the soup (lid slightly ajar), reduce the heat, and simmer for 20 minutes. Remove chicken, shred, and add back to the pot. If using rotisserie chicken, add now.
- While the broth simmers, cook orzo according to package directions. Drain and set aside.
- Remove fresh herbs from the broth, and add the lemon juice. Add cooked orzo (or if expecting leftovers, add the desired amount of orzo to each bowl) and serve immediately.

TIP: Orzo tends to continue to expand in the broth. If you plan on leftovers, you may want to make and store the orzo separately.