

Lemon Chicken Orzo Soup



Ingredients

- 2 Tbsp olive oil
- 1 ½ cup diced yellow onion
- 1 cup shredded carrot
- 1 cup sliced celery
- 4 tsp minced garlic
- ¼ cup dill
- 2 bay leaves
- 10 cups chicken stock
- 2 cups shredded chicken
- ½ cup lemon juice
- Lemon zest from one lemon
- 1 cup dry orzo pasta

Utensils

- Cutting board and knife
- Cheese grater or food processor
- Large pot
- Measuring cups and spoons
- Lemon zester
- Spatula
- Pot holders



Recipe Instructions

Step 1: Prep

Prep your cutting station by laying a damp cloth down and placing your cutting board on top.

Chop celery and onion. Shred carrots using a cheese grater or food processor.

Step 2: Sauté

Add olive oil to pot over medium heat. Add carrots, celery, onion, and garlic to the pot and sauté until tender.

As your veggies are cooking, add in bay leaves and dill.

Step 3: Chicken

Once veggies are tender add chicken stock.

Stir to combine.

Add chicken, stir to combine.

Step 4: Lemon

Add lemon juice to pot.

Zest one lemon and add zest to the pot.

Stir to combine.

Step 5: Pasta & Simmer

Add pasta to pot. Stir to combine.

Leave on a medium high heat for about 10 minutes in order to cook the pasta.

Step 6: Finish & Enjoy!

Once your soup has heated up and pasta is cooked, turn off.

Let cool and serve. Enjoy!



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Kitchen Safety Tips:

- Make sure to use pot holder when touching pots on the stove.
- Turn the stove off as soon as you are done using it.