



## **CHICKEN ORZO SOUP**

This soup is fast and easy to make. In only 30 min, it will warm your soul on a chilly winter day! (Leftover baked or grilled chicken work great in this recipe, as does rotisserie chicken)

### **INGREDIENTS**

- 1 onion, chopped
- 1/2 C carrot, shredded
- 12 C chicken broth
- 3 C chicken, chopped
- 2 C kale, ribs removed and leaves finely chopped
- 1 C orzo
- 1/4 C lemon juice
- 1 tablespoon olive oil

### **INSTRUCTIONS**

1. Sauté chopped onion in olive oil until translucent, 2-3 minutes.
2. Add carrots to onion, and sauté another minute.
3. Add stock or broth to onions and carrots and bring to a boil.
4. Lower heat to medium, and add orzo.
5. After 6 minutes, add chopped chicken and kale, cook for 1-2 minutes more.
6. Remove from heat, stir in lemon juice.

