

Lemon Chicken Orzo Soup



Ingredients

- 1 tablespoon olive oil
- 1 medium leek, white and pale-green parts only, halved lengthwise, sliced crosswise 1/2-inch thick
- 1 celery stalk, sliced crosswise 1/2-inch thick
- 12 ounces skinless, boneless chicken thighs
- 6 cups low-sodium chicken broth
- Kosher salt, freshly ground pepper
- 1/2 cup orzo
- 1/4 cup chopped fresh dill

Info

- **Prep:** 20
- **Cook:** 35
- **Serves:** 4
- [Source](#)

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[leek](#), [celery](#), [chicken](#), [stock](#), [orzo](#), [lemon](#)

- Lemon halves (for serving)

Directions

1. Heat oil in a large heavy pot over medium heat. Add leek and celery and cook, stirring often, until vegetables are soft, 5-8 minutes. Add chicken and broth; season with salt and pepper. Bring to a boil, cover, reduce heat, and simmer until chicken is cooked through, 15-20 minutes. Transfer chicken to a plate. Let cool, then shred chicken into bite-size pieces.
2. Meanwhile, return broth to a boil. Add orzo and cook until al dente, 8-10 minutes.
3. Remove pot from heat. Stir in chicken and dill. Serve with lemon halves for squeezing over.

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