

# LEMON CHICKEN ORZO SOUP

KEEP CALM AND COOK ON

**Yield:** 1 gallon

**Oven:** N/A

## Ingredients

1	tablespoon	vegetable oil
9	ounces	carrots, brunoise
9	ounces	celery, brunoise
9	ounces	onion , brunoise
1	clove	garlic, pasted
1	each	lemon, zested & juiced
3	quarts	chicken stock
fat	pinch	dried basil
fat	pinch	dried oregano
1	each	bay leaf
1	pound	chicken meat, cubed
5	ounces	orzo, cooked and cooled
0.25	ounces	fresh parsley, minced
3	leaves	fresh basil, chiffonade
2	stems	fresh oregano, minced
to	taste	kosher salt & pepper

## Procedures

1. In a large stock pot over medium high , add vegetable oil and heat until shimmering.
2. Into the shimmering oil, add the carrot, onions and celery, season and stir until fragrant—about 3 minutes.
3. Into the fragrant vegetables, add the pasted garlic and lemon zest, heat until just fragrant—about 90 seconds.
4. Into the *sofrito*, add a small splash of the chicken stock, stir vigorously to lift any *sucs* from the pan.
5. Add the remaining chicken stock and dried herbs, heat until simmering, reduce heat and maintain a simmer until vegetables are soft and broth is flavorful—about 45 minutes.
6. 5 minutes before service, increase heat until soup just comes to a steady boil.
7. Into the boiling broth, add the finely cubed chicken and cooked orzo, broth should cool to a simmer, reduce heat to maintain simmer and stir frequently to break up chicken, simmer until chicken is cooked through—about 7 minutes.
8. Finish with lemon juice and fresh herbs in the bowl.

## NOTES: