



# Lemon Chicken Soup

## Ingredients

- 1 tablespoon oil
- 1 onion, diced
- 2 carrots, diced
- 2 stalks celery, diced
- 2 cloves garlic, chopped
- 1 teaspoon thyme, chopped
- 4 cups chicken stock
- 2 cups cooked chicken, cut into small pieces
- 1 cup orzo
- salt and pepper to taste
- 1 lemon (zest and juice)
- 1 handful parsley, chopped

## Directions

1. Heat oil in a large stock pot over medium heat, add the onions, carrots and celery and cook until tender, about 8-10 minutes.
2. Add garlic and thyme and cook until fragrant.
3. Add the chicken stock, chicken and orzo, bring to a boil, reduce the heat and Simmer until the orzo is tender.
4. Season with salt and pepper and add the lemon juice, zest, and parsley.