

Lemon Chicken Orzo Soup

Prep Time 10 minutes

Cook Time 20 minutes

Total Time 30 minutes

Yield 6 servings

Chockfull of hearty veggies and tender chicken in a refreshing lemony broth - it's pure comfort in a bowl!

Ingredients

- 2 tablespoons olive oil, divided
- 1 pound boneless, skinless chicken thighs, cut into 1-inch chunks
- Kosher salt and freshly ground black pepper
- 3 cloves garlic, minced
- 1 onion, diced
- 3 carrots, peeled and diced
- 2 stalks celery, diced
- 1/2 teaspoon dried thyme
- 5 cups chicken stock
- 2 bay leaves
- 3/4 cup uncooked orzo pasta
- 1 sprig rosemary
- Juice of 1 lemon
- 2 tablespoons chopped fresh parsley leaves

Instructions

- Heat 1 tablespoon olive oil in a large stockpot or Dutch oven over medium heat. Season chicken thighs with salt and pepper, to taste. Add chicken to the stockpot and cook until golden, about 2-3 minutes; set aside.
- Add remaining 1 tablespoon oil to the stockpot. Stir in garlic, onion, carrots and celery. Cook, stirring occasionally, until tender, about 3-4 minutes. Stir in thyme until fragrant, about 1 minute.
- Whisk in chicken stock, bay leaves and 1 cup water; bring to a boil. Stir in orzo, rosemary and chicken; reduce heat and simmer until orzo is tender, about 10-12 minutes. Stir in lemon juice and parsley; season with salt and pepper, to taste.
- Serve immediately.

Notes

Adapted from [foodiecrush](http://damndelicious.net/2014/04/25/lemon-chicken-orzo-soup/)

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