

## Chicken and Orzo Soup with Lemon

Courtesy of: [www.thebetterhomelife.com](http://www.thebetterhomelife.com)

### Ingredients:

- 2 chicken breasts cooked and diced (you can use rotisserie chicken)
- 3 carrots, peeled and diced
- 2 celery sticks, diced
- 1 onion, diced
- 2 tablespoons olive oil
- 2 garlic cloves, grated or minced
- 2 quarts chicken stock
- 1 cup orzo
- Juice of one lemon
- zest of one lemon
- 1 teaspoon pepper
- 1 teaspoon lemon pepper (optional)

### Directions:

Start by sautéing the onions, carrots and celery in the olive oil. When the carrots are softened, add the garlic and sauté for another 1-2 minutes. Add the stock and chicken. Bring to a boil. Add the orzo and cook for 10 minutes. Add the lemon zest, lemon juice, and peppers. Remove from heat and enjoy! Serve with crackers or fresh bread.