

Lemon Chicken Orzo Soup ?

Cooking Instructions

This dish includes 3 parts: Soup Mix, Orzo Pasta, and Fresh Lemon.

QuickThaw Chicken: Submerge the well-sealed bag in water for 15-20 min.

Soup:

1. In a large saucepot over medium-high heat, add a little oil.
2. Sauté soup mix about 7-9 min, stirring occasionally.
3. Once chicken is slightly browning, add 4 cups water.
4. Bring to a boil, add orzo, stir, and lower heat. Let simmer 8 minutes, uncovered.
5. While soup is simmering, zest (optional) and juice lemon. When zesting lemon, zest the yellow part only. The white part is bitter.
6. Before serving, stir zest into soup and add 1/2 of the lemon juice. Taste and, if desired, add more lemon juice or salt.

Internal Temperature: 165F.

Serving Suggestions: Serve with a crisp green salad and Chardonnay.

Note: When leftovers are stored overnight, the orzo will soak up much of the soup and expand greatly. It still tastes delicious, but you may need to add additional broth for a soupier consistency.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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