

Lemon Orzo Chicken Soup [from [Good Life Eats](#)]

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Ingredients:

- 3 tablespoons extra virgin olive oil, divided
- 1 pound boneless, skinless chicken breasts, cut into small chunks
- freshly ground black pepper
- 5 tablespoons lemon juice, divided
- 1 1/2 teaspoons dried parsley, divided
- 1 1/2 teaspoons dried thyme, divided
- 1 large onion, diced
- 2 cloves garlic, minced
- 1/3 cup white wine
- 6 cups chicken broth
- 3 carrots, sliced into thin rounds
- 2 stalks celery, chopped
- 1/2 - 3/4 cup orzo pasta, uncooked
- 3 egg yolks
- 1 teaspoon dried sage
- 2 - 3 large handfuls of fresh baby spinach, chopped [or combination of spinach and kale]

Directions:

Heat 2 tablespoons olive oil in a large skillet over medium heat. Season chicken with black pepper, then add to hot pan. Pour in 2 tablespoons lemon juice; sprinkle with 1/2 teaspoon each dried parsley and thyme. Turn to coat, then cook completely.

Meanwhile, heat remaining tablespoon olive oil in a stockpot or dutch oven over medium heat. Add onion and cook, stirring frequently, until golden brown. Then add garlic and cook for 30 seconds, until fragrant.

Pour in white wine, chicken broth, carrots, and celery. Bring to a boil.

Whisk together egg yolks and 3 tablespoons lemon juice. In a slow, trickling stream, carefully pour in 1 cup of hot broth [from pot] to egg mixture, whisking while pouring. Transfer the mixture back to the pot. Add orzo and chicken.

Reduce heat to medium low, partially cover, and cook until pasta and vegetables are tender, about 10-15 minutes. Before serving, add 1 teaspoon each of parsley, thyme, and sage, then stir in spinach/kale.

Time: 45 minutes.

Yield: 6-8 servings.