

# Creamy Lemon Orzo Soup

## Ingredients

- 2 tbsp olive oil
- 1 tbsp garlic (minced)
- 1 cup onion
- ½ cup carrots (chopped)
- 4 cups chicken broth
- 1 cup orzo
- 1 lemon
- 3 eggs
- 1 cup chicken (cooked & shredded)

- 1 can artichoke hearts
- 1 handful of spinach
- 2 tbsp dill (dried)

## Directions

1. To a large pot over medium heat add olive oil, minced garlic, diced onion and chopped carrots.
2. Sauté until soft and fragrant -about 5 mins.
3. Add chicken broth and bring to a boil.
4. Add orzo and reduce the broth to a simmer. Cook uncovered for 10 mins or until orzo is al dente.
5. In a separate mixing bowl add the juice of 1 lemon and 3 eggs and whisk together.
6. SLOWLY add the mixture into the orzo soup while stirring the broth to incorporate – the broth will become smooth and creamy (don't pour too fast or eggs will scramble).
7. Add cooked chicken, artichoke heart, spinach, and dill.
8. Stir everything together and let simmer until spinach leaves are wilted. Salt & pepper to taste and enjoy!

