

Lemon Chicken Orzo Soup

TOTAL TIME
35 min

SERVING / SIZE
250 mL
(1 cup)

SERVINGS
15



A savoury and hearty soup packed with chicken, orzo, vegetables and herbs and spices made with our *Campbell's*® Condensed Cream of Chicken soup.

MADE WITH

Campbell's Chicken
CLASSIC SOUPS CASE CODE 12114

Campbell's Classic Cream of Chicken
CLASSIC SOUPS CASE CODE 01036

Ingredients

907 g	Chicken breast, boneless, skinless, diced
45 mL	Italian seasoning
60 mL	Olive oil
560 mL	Onion, diced ¼ inch
560 mL	Carrot, peeled, diced ¼ inch
437.5 mL	Celery, diced ¼ inch
15 mL	Garlic, peeled, chopped
500 mL	Orzo pasta, cooked
1 carton (900 mL)	Chicken
1 can (1.36 L)	Classic Cream of Chicken
250 mL	Milk, 2%
30 mL	Fresh parsley, finely chopped
135 mL	Lemon juice
560 mL	Spinach, fresh
30 mL	Parmesan cheese, grated

Directions

- 1 Mix chicken with 1 tablespoon of Italian seasoning.
- 2 In a large pot, heat olive oil over medium heat. Cook chicken for 5 minutes until browned. Remove and set aside.
- 3 Add onions, celery, carrots and garlic to the pot. Cook for 8 minutes.
- 4 Add remaining Italian seasoning, orzo and *Campbell's*® Chicken Broth. Simmer for 5 minutes.
- 5 Add *Campbell's*® Condensed Cream of Chicken Soup, milk and reserved chicken. Let simmer for 10 minutes.
- 6 Add parsley, lemon juice, spinach. Simmer for additional 5 minutes.

CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.

CCP: Hold for hot service at 60°C (140°F)

To Serve

Portion 250 mL (1 cup) into a bowl. Garnish with 1 tsp of Parmesan cheese. Serve immediately.