

Chicken and Orzo Soup with Rosemary

4 quarts chicken broth

4 large bone-in skinless chicken breasts

1 (1-pound) package carrots, cut into 1/2-inch pieces

2 cups chopped celery

1 large yellow onion, chopped

1 (16-ounce) package orzo pasta

6 tablespoons fresh lemon juice

2 tablespoons chopped fresh rosemary

1 tablespoon garlic powder

3/4 teaspoon salt

1/2 teaspoon ground black pepper

Garnish: fresh rosemary

In a large Dutch oven or stockpot, combine chicken broth and chicken breasts. Bring to a boil over high heat; reduce heat, and simmer, covered, for 1 hour, or until chicken is tender.

Remove chicken from broth. Let cool slightly; remove and discard bones. Shred chicken into bite-size pieces; set aside.

Add carrots, celery, and onion to Dutch oven. Bring to a boil, reduce heat to medium, and cook for 15 minutes, or until vegetables are tender. Add orzo; cook for 10 minutes. Add reserved chicken, lemon juice, rosemary, garlic powder, salt, and pepper, stirring to combine. Garnish with fresh rosemary, if desired.