

Chef Jenn's Chicken Orzo Soup

2 boxes quality chicken broth (8 cups)
1 pound chicken thighs- bone in skin removed
2 bay leaves

Place chicken thighs in a pan covered with the 8 cups of chicken broth in a large enough pot to a boil, add bay leaves and reduce heat and simmer for 45 minutes.

Half way through simmering time begin the next process:

In a large soup/stock pot, melt 4 tablespoons of butter over medium heat and add:
1 cup yellow onion, small diced
2 cups small diced carrots
1 cup small diced celery
2 cloves garlic -minced
1 pound boneless chicken breasts -cut into small bit sized pieces

Sprinkle the veggies and chicken with a little salt and pepper and cook for about 7-10 minutes. Stirring occasionally.
Then sprinkle 4 tablespoons of AP flour to the chicken and veggies and stir to coat.
Cook for one minute.

After simmering the thighs in the broth , shut the pot off and remove the thighs and set aside to cool enough to handle.

Pour the broth into the pot of veggies and chicken and stir to combine. Cook for about 30-40 minutes on medium -low until the veggies are tender.

Add the Juice from 1/2 lemon and stir in:
1 cup Orzo-cooked to package instructions
Stir in the orzo and taste.

Remove bay leaves and add salt and pepper if needed to taste.

A little sprinkle of Parmesan on each bowl is a nice addition!