

HOMEMADE CHICKEN NOODLE SOUP WITH ORZO

Ingredients:

- 1 Large onion diced
- 4 Garlic cloves chopped
- 5-6 Carrots diced
- 2 Tablespoons lard/butter/olive oil
- 6-8 Cups bone broth
- 2 Cups orzo noodles (rinsed & uncooked)
- 2 Cups cooked & shredded chicken
- 2 Bay leaf's
- 1 Teaspoon salt
- 1 Teaspoon pepper
- Pinch of thyme



Directions:

1. In a large pan melt your lard/butter/olive oil and add in your diced onion, chopped garlic and diced carrots.
2. Sauté for 3-5 minutes until onions are translucent.
3. Carefully pour in your broth, reserving extra if needed later.
4. Add in your uncooked noodles, shredded chicken and spices.
5. Bring to a boil, reduce to a simmer for 30 minutes until orzo is fully cooked, feel free to leave longer to bring the flavors together.
6. Remove bay leaf and serve with an artisan loaf or homemade crackers of your choice.

