

Chicken Provencal and Orzo Soup

Camie Pappas October 27, 2012

½ package grilled chicken from Trader Joes, sliced into small pieces
3 large carrots peeled and diced
2 large celery stalks diced
½ large onion diced (white or yellow)
¾ C
frozen
peas
½ C orzo pasta
2 C Water
3 ½ C Chicken stock
4 leaves thai basil, chopped
½ t Herbs D' Provence
1/8 t Paprika
Salt and Pepper to taste

Heat 2 T oil in preheated dutch oven pan. Add veggies and sauté until onions are transparent. Add paprika, herbs, salt and pepper. Add broth and water. Simmer, covered, on low for 20 minutes. Add orzo pasta, simmer partially covered, another 20 minutes on low. Add peas, and basil. Remove from heat and put lid on and let sit for 15 minutes.

Serve with crusty bread.

