

## Ingrediënten

PREP TIME	COOK TIME	TOTAL TIME
10 mins	25 mins	35 mins

- 1 tablespoon olive oil
- 1 small onion diced
- 3 medium carrots peeled and thinly diced
- 2 small celery stalks chopped
- 0.5 teaspoon garlic powder
- 0.5 teaspoon onion powder
- 4 cloves garlic minced
- 1.66 l chicken stock or broth
- 1 teaspoon fresh thyme
- 150 g dry orzo
- 709.76 g cooked, rotisserie chicken no skins, no bones, shredded (preferably legs and thighs) - about 1.5 lb
- 3 tablespoons cornstarch
- 90 g baby spinach
- 1 large lemon juiced
- Salt and pepper to taste

## Garnish

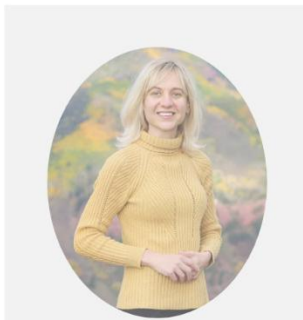
- Chopped fresh parsley
- 2 sprigs fresh thyme
- 1 small lemon sliced



**Recept**

1. Heat olive oil in a large stock pot or Dutch oven. Add onion, carrots, chopped celery, garlic powder, and onion powder. Season to taste with salt and pepper. Cook, stirring for 5 minutes over medium-high heat, until softened and slightly caramelized. Add fresh minced garlic during the last 2 minutes of cooking the veggies.
  2. Pour in chicken stock and stir to scrape any browned bits. Add thyme. Bring the stock to a boil and simmer for a couple minutes. Remove  $\frac{1}{3}$  cup of the stock and set aside to cool.
  3. Rinse orzo and shredded chicken. Cook for 8-10 minutes (or according to package directions) until the orzo is almost cooked. Stir the orzo frequently to keep it from sticking to the bottom of the pot.
  4. Whisk cornstarch with cooled chicken stock (or water) until you have a slurry.
  5. Pour the cornstarch mixture into the soup and stir to combine.
  6. Simmer for 5 minutes, then stir in the spinach. Squeeze in half the lemon. Cook until the spinach is wilted, for 2-3 minutes.
  7. Remove the soup from the heat. Taste the soup and squeeze the remaining lemon juice into the soup, gradually (if desired) and stir to combine. Season with salt and pepper.
  8. Serve soup warm, garnished with chopped parsley, fresh thyme. Add a slice of lemon to each individual soup bowl.
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## Bron



Hi, I'm Julia!

I am a full-time food blogger living in beautiful Colorado. I focus primarily on **savory recipes (protein-based & fiber-rich main dishes, pasta, salads)** using fresh & seasonal ingredients. A food blogger since 2012, I help home cooks create well-balanced and visually appealing dinners (many of which are **30-minute ONE-PAN meals**). Find out more [about me](#) and [my cooking philosophy](#).

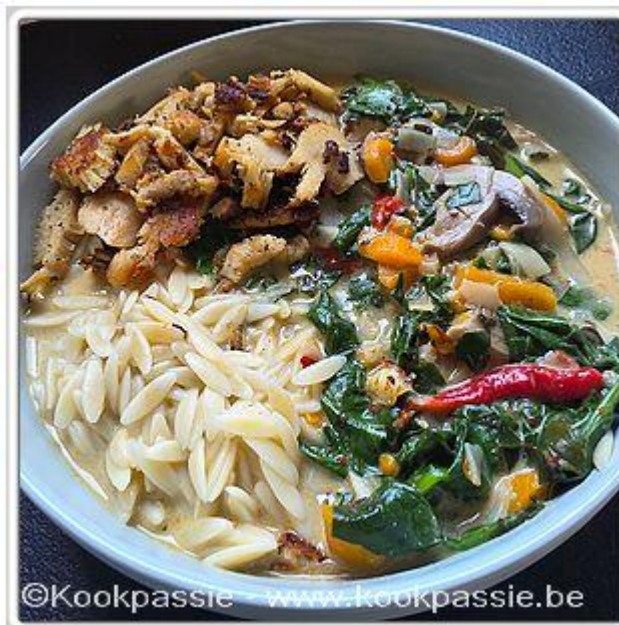


# Julia's Album

<https://www.facebook.com/JuliasAlbum/posts/pfbid02nEYDa9EPnftKtApUc5AxYdA4SgdGy65qs9WEcUai3XnQcTzdbgRTvzAoyXo7rGdwl>

<https://juliasalbum.com/lemon-chicken-orzo-soup/>

## Fotos



Info Martine Lycke

14/04/2026

Gemaakt met de rest van vorig recept nr 1824

Erbij nog wat verse spinazie  
En reeds klaargemaakt worteltjes

Met Risoni ipv glasnoedels (1824)

Kip aangebakken in wat olijfolie met look-  
peterselie kruiden