

LEMONY ORZO AND SPINACH SOUP

A Recipe from author Emma Bland Smith

Directions

1. In a medium or large pot, bring chicken broth to a full boil.
2. Add the orzo. Stirring at first to keep it from clumping, cook the orzo in the broth for 10-12 minutes, or until it is tender when tasted. (Check the cooking time on the box of orzo. Try not to overcook the orzo, or it will become soggy.) Keep the broth on a medium boil.
3. When orzo is almost done (about a minute left of cooking time), add the spinach leaves. Stir gently to distribute. Spinach is cooked when it is wilted. Keep in mind that spinach cooks very fast.
4. Stir in the lemon juice.
5. Taste the soup. If you like it more lemony, add more lemon juice. Add salt and pepper to taste.

Ingredients

Makes 4 small servings or 2-3 larger ones.

- 4 cups (1 quart) chicken broth
- ½ cup orzo
- 5 ounces fresh spinach leaves (not frozen)
- 1 tablespoon fresh lemon juice, or more to taste
- Salt and pepper to taste

6. Optional: Add a splash (2-4 tablespoons) of heavy cream, half-and-half, or whole milk when soup is done. This will make it deliciously creamy.
7. Optional: For a decadent touch, put some shredded cheddar cheese in the bottom of each bowl before serving. Pour the hot soup over and wait for a few moments. The cheese will melt and make the soup cheesy.

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