

## Orzo Pasta Chicken Soup (Turkish Pasta Soup)

### Ingredients

Orzo Pasta ¼ cup  
1 Chicken breast cut in very small pieces  
1 Medium onion diced  
1 Medium carrot diced  
2 tbs vegetable oil  
Four cups of chicken stock  
Handful coriander leaves chopped finely  
Juice of half a lime  
¼ tsp black pepper  
One small green chilli (optional) chopped finely

Serves 4

### Method

1. Heat 1tbs vegetable oil in medium stockpot, add chicken and cook until golden, about 2-3 minutes and set aside.
2. Add the remaining 1tbs oil to the pan, add onions, carrots, garlic, and ginger. Cook and stir occasionally until tender for about 3-4 minutes.
3. Whisk in chicken stock, coriander leaves and 1 cup of water, bring to a boil. Stir in orzo pasta and chicken, reduce heat and simmer until pasta is tender, about 10-12 minutes. Stir in lemon juice, and pepper to taste.
4. Garnish with chillies and serve immediately.

