



Orzo Soup with Chicken, Spinach & Cherry Tomatoes

10 portions

Ingredients:

2/3 box	Barilla® Orzo Pasta	2	Bay leaves
1 1/4 lb	Whole chicken	2 1/2 pints	Cherry tomatoes, halved
1 1/4	Medium carrot, diced large	1 1/4	Clove garlic, chopped
2 1/2	Celery stalks, diced large	2 1/2 Tbsp	Extra virgin olive oil
1 1/4	White onion, chopped	2/3 cup	Parmigiano Reggiano cheese, grated
1 1/4 lb	Fresh spinach		

Instructions:

1. Combine chicken, celery, carrots, bay leaves and onions in a stock pot; cover with water and bring to a boil.
2. Strain and reserve the broth; skin and remove the bones from the chicken. Cut meat into small pieces.
3. Sauté chicken with oil and garlic.
4. Add halved tomatoes and spinach Season with salt and pepper; sauté two additional minutes.
5. Bring 8 cups of the chicken broth back to a boil, add pasta and cook for 6 minutes.
6. Add chicken, spinach and tomatoes and boil three additional minutes. Let the soup rest ten minutes before serving.
7. Top with cheese and a drizzle of olive oil.

Recipe and phot courtesy of Barilla