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YUCATAN-STYLE CHICKEN SOUP WITH ORZO AND LIME

(adapted from Mean Chef's recipe)



3/4 cup orzo pasta

1 T olive oil

1/2 onion, diced

2 cloves of garlic, minced

1 serrano pepper, finely minced

2 chicken skinless chicken breasts, sliced into matchstick pieces

5 cups chicken broth (preferably home-made)

1/4 cup fresh lime juice

3/4 cup of diced tomatoes (I used organic, fire-roasted Muir)

1/4 cup chopped cilantro

salt and pepper to taste

Cook orzo until al dente (do not overcook). Drain well and reserve.

Heat oil in a large saucepan and saute the onion, and serrano pepper for a few minutes until the onion is soft. Add the garlic and chicken pieces, and saute for a couple of minutes longer.

Add the chicken broth, lime juice, and tomato. Bring to a boil and simmer gently until the chicken is cooked through. Mix the cooked orzo, season with salt and pepper, add cilantro right before serving..