

## Chicken Orzo Soup

From *Dinner: A Love Story*

### Ingredients:

- 1 large onion, chopped
- 3 carrots, peeled and chopped
- 3 stalks celery, chopped
- Salt and pepper to taste
- 2 tablespoons olive oil, plus more for serving
- ½ cup white wine (optional)
- 6 cups chicken stock or broth, plus 2-4 cups more as needed (for a brothier soup use more stock or broth as the orzo will absorb a lot of the liquid)
- 1 ½ pounds boneless or bone-in chicken breasts, patted dry and cut into 4-inch chunks
- Parmesan cheese rind (while hard to find, this will make the soup. Promise!)
- 1 ½ cups orzo
- ¼ cup loosely packed chopped fresh parsley, for serving
- Parmesan cheese, for serving

### Directions:

In a large stockpot over medium-low heat, sauté the onion, carrots, celery, salt, and pepper in the oil for 10 to 12 minutes.

Add the wine (if using) and turn up the heat to high; until the liquid has completely reduced. Add the stock or broth and bring to a boil.

Add the chicken and Parmesan cheese rind and bring the soup to a boil. Add more stock or broth, if necessary, to make sure the chicken is fully immersed. Reduce the heat to low and simmer for 30 minutes.

After the chicken has thoroughly cooked through, using two forks, shred the cubes of chicken while it's in the pot. Just before serving, bring the soup back up to a boil and season with salt. Add the orzo and cook for another 7 minutes, until it is al dente. If the soup gets too thick from the pasta starch, add more stock or broth until it reaches the desired consistency. Remove the rind and serve with parsley, pepper, oil, Parmesan cheese, and big hunks of crusty bread or Ritz crackers.