

Greek Lemon Chicken Soup

Ingredients:

- 1 tbsp olive oil
- 1 small onion, diced
- 2 garlic cloves, minced
- 6 cups chicken broth
- 1 cup cooked chicken, shredded
- 1/2 cup orzo pasta
- 2 tbsp **Aunty Jen's Greek** seasoning
- Juice of 1 lemon
- 2 tbsp fresh dill, chopped

Instructions:

1. **Sauté Aromatics:**
 - Heat olive oil in a large pot. Sauté onion and garlic until softened.
2. **Add Broth and Seasoning:**
 - Add chicken broth, **Aunty Jen's Greek** seasoning, and orzo pasta. Simmer until orzo is tender (8-10 minutes).
3. **Add Chicken and Lemon:**
 - Stir in shredded chicken and lemon juice. Heat through.
4. **Garnish and Serve:**
 - Garnish with fresh dill and serve hot.