Lemony Mushroom Soup

**Ingredients**
- 1 1/2 cups sliced fresh mushrooms
- 2 green onions, chopped
- 1 tbsp olive oil
- 1 garlic clove, minced
- 1 1/2 cups reduced sodium chicken broth
- 1 1/2 tsp minced fresh parsley
- 1/4 tsp dried thyme
- 1/6 tsp pepper
- 1/4 cup uncooked orzo pasta
- 1 1/2 tsp lemon juice
- 1/6 tsp grated lemon zest

**Directions**
1. Slice mushrooms and onions.
2. Mince garlic and parsley.
3. Zest the lemon.
4. In a small saucepan, sauté mushrooms and onions in oil until tender.
5. Once tender, add garlic and cook for 1 more minute, stirring in the broth, parsley, thyme, and pepper.
6. Bring to a boil. Once at a boil, stir in orzo, lemon juice, and lemon zest.
7. Cook until pasta is tender (approximately 5-6 minutes).

*Enjoy!*

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