



Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Lemony Mushroom Soup

Ingredients

- 1 1/2 cups sliced fresh mushrooms
- 2 green onions, chopped
- 1 tbsp olive oil
- 1 garlic clove, minced
- 1 ½ cups reduced sodium chicken broth
- 1 1/2 tsp minced fresh parsley

- 1/4 tsp dried thyme
- 1/8 tsp pepper
- 1/4 cup uncooked orzo pasta
- 1 1/2 tsp lemon juice
- 1/8 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!

