

Print and cut out recipe label, then tape onto freezer bag

<h1>Lemon Chicken Orzo Soup</h1>	<p><b>Slow Cooker:</b></p> <ol style="list-style-type: none"><li>1. Empty the frozen contents of the bag into a slow cooker.</li><li>2. Add 4 cups of water. Cook on low for 3-4 hours, or to an internal temperature of 165F.</li></ol> <p><b>Pressure Cooker:</b></p> <ol style="list-style-type: none"><li>1. Empty the frozen contents of the bag into a pressure cooker and add 4 cups of water.</li><li>2. Turn the pressure to high and cook for 15 minutes, with quick pressure release. *If chicken isn't cooked through after 15 min, shred and return to pressure cooker on saute setting.</li></ol> <p><b>Additional Instructions:</b></p> <ol style="list-style-type: none"><li>1. Remove bay leaf.</li><li>2. Shred chicken and return to liquid.</li><li>3. Cook orzo pasta according to package directions and add to pot.</li></ol> <p><b>Serving Suggestions:</b></p> <ol style="list-style-type: none"><li>1. Top with lemon wedges or fresh parsley for garnish.</li><li>2. Serve with a large piece of sourdough or french bread.</li></ol>
<p><b>Date:</b></p>	
<p><b>Additional Ingredients:</b></p> <ul style="list-style-type: none"><li>• 4 cups Water</li><li>• 3/4 cup Orzo Pasta dried</li></ul>	
<p><i>freezermealprep.pro</i></p>	