

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

Lemon Chicken Orzo Soup

Date:

Additional Ingredients:

- 4 cups Water
- 3/4 cup Orzo Pasta dried

freezermealprep.pro

Slow Cooker:

- Empty the thawed contents of the bag into a slow cooker.
- Add 4 cups Water. Cook on low for 4-6 hours or on high for 3-4 hours until the internal temperature reaches 165F.

Pressure Cooker:

- Empty the frozen contents of the bag into a pressure cooker and add 4 cups of water.
- 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.

Additional Instructions:

- Remove bay leaf.
- Shred chicken and return to liquid.
- Cook 3/4 cup Orzo Pasta according to package directions and add to pot.

Serving Suggestions:

- Top with lemon wedges or fresh parsley for garnish.
- Serve with a large piece of sourdough or french bread.