

Leftover Rotisserie Chicken Orzo Soup

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Nothing says comfort food louder than Mom's chicken soup. This leftover Rotisserie Chicken Orzo Soup tastes homey and only takes 15 minutes from start to finish.

Am always looking for ways to use rotisserie chicken. This easy, quick chicken soup recipe doesn't use the carcass, instead to keep it extra easy I used chicken stock.

The recipe starts with the trilogy of chicken soup making, carrots, celery and onion. Then, I saute the orzo pasta to add a little bite to this rice shaped pasta. And I only use the chicken breast only because it's my personal preference. You can use any part of the chicken that fits your lifestyle and taste.

3 Variations For Leftover Rotisserie Chicken Orzo Soup

The first change you can make to this Leftover Rotisserie chicken is you can use the chicken legs if that's what you like or a combination of both white and dark meat.

Second if your family cringes at spinach or anything that resembles it, this chicken soup is so full of flavor you won't miss anything by leaving it out.

And third if your using chicken stock it's a good idea to use

one that's low in sodium, since most rotisserie chickens content high sodium levels.

Lastly this soup freezes well in freezer friendly containers. Sometimes I purposely double the recipe to freeze and defrost when I need a ready made meal.

One more thing please leave me a comment when you make this semi-homemade Leftover Rotisserie Chicken Orzo recipe. I love hearing from you, it's my favorite part!!

Ingredients

- 2 Cups shredded Leftover rotisserie Chicken
- 3 Carrots peeled and sliced thin
- 3 Celery stalks sliced
- 1/2 Onion Chopped
- 1 Tbs. chopped garlic
- 2 Tbs. olive oil
- 1 Tbs. butter
- 4 cups chicken stock
- 1 cup water
- 2 cups orzo
- 2 cups chopped spinach
- 1 cup grated parmesan
- Salt and pepper to taste

Instructions

1. In a medium size stock pot bring the butter and oil to medium heat
2. Add the onion, celery, carrots and garlic saute until tender and just beginning to brown
3. Add the orzo saute until lightly browned
4. Add the chicken stock, water and leftover chicken
5. Simmer covered 5 to 7 minutes add the spinach and Italian parsley last 2 minutes

6. Sprinkle with parmesan....ENJOY