



Total Time  
**25 MIN.**

Serving Size  
**250 ML (8 OZ)**

Difficulty  
**EASY**

Yields  
**6**

**INGREDIENTS**

**WEIGHT**

**MEASURE**

Campbell's Low Sodium Chicken Stock	5 cups	1 L
prepared as per package directions		
Orzo pasta	1 cup	125 mL
Eggs, large		
Fresh lemon juice	1 lemon	1 lemon
Lemon zest, grated	1 tsp	5 mL
Pepper		
Dill, chopped	2 tbsp	30 mL
Lemon, sliced	1	1

**INSTRUCTIONS**

1. In a large stockpot, bring prepared **Campbell's Low Sodium Chicken Stock** to a boil.
2. Add in orzo, cover and simmer about 7-8 minutes until orzo is al dente. Remove stockpot from heat and set aside.
3. Whisk eggs in a bowl until thick. Add in lemon juice and zest and whisk until thick and frothy. Gradually add in 1/2 cup stock from stockpot, whisking constantly. Add in 1 more cup of broth at a time, whisking after each addition.
4. Pour the egg, lemon and stock mixture back into stockpot, turn the heat to medium-low and reheat, stirring until the egg cooks and soup begins to thicken slightly. **Do not let the soup boil, or it will curdle!**
5. Add pepper to taste.
6. While the soup is reheating, place slices of lemon under the broiler until charred, about 4-5 minutes each side.
7. Place soup in a bowl and garnish with chopped dill and charred lemon slices.