



Total Time  
**50 MIN.**

Serving Size  
**250 ML**

Difficulty  
**EASY**

Yields  
**8**

### INGREDIENTS

	WEIGHT	MEASURE
Orzo (rice-shaped pasta), uncooked	6 ounces	170 g
Campbell's® Savoury Chicken Concentrated Soup Base	4 cups	1 L
Water	4 cups	1 L
Vegetable oil	2 tbsp	30 mL
Onion, chopped	1 cup	250 mL
Carrot, chopped	1 cup	250 mL
Celery, chopped	1 cup	250 mL
Chicken breast, cooked and shredded	3/4 lb	340 g
Fresh flat-leaf parsley, chopped	1/4 cup	60 mL
Lemon rind, grated	1 tbsp	15 mL
Lemon juice, fresh	1 lemon	1 lemon

Coarsely cracked black pepper (optional)

### INSTRUCTIONS

1. Cook orzo according to package instructions. Drain, rinse with cold water and set aside.
2. Reconstitute **Campbell's® Savoury Chicken Concentrated Soup Base** with water according to package instructions.
3. In a stock pot, heat vegetable oil on medium-high heat until hot but not smoking.
4. Add onions and cook until translucent.
5. Add carrots and celery and stir to coat. Heat for 5 minutes until slightly softened.
6. Add the reconstituted **Campbell's Savoury Chicken Concentrated Soup Base**. Slowly bring to a boil.
7. Simmer for 15 minutes. Add the shredded chicken, cooked orzo, flat leaf parsley, lemon rind and lemon juice.
8. Finish with coarsely cracked black pepper, to taste.