

Lemon Pesto Orzo Soup

Servings: 6

Prep Time: 10 minutes

Difficulty: Easy

Total Time: 30 minutes

About the Dish:

This lemon pesto orzo soup captures the best of spring. Bright, fresh, and satisfying, it's perfect for cooler days when you want something both vibrant and comforting. Zesty lemon and herby pesto bring a spring-forward flavor, while tender orzo, shredded chicken, and wilted spinach add heartiness. Finished with crispy Volpi chopped prosciutto for a savory crunch, it's a cozy bowl with balanced flavor. Perfect for a weeknight dinner or your Easter gathering table, this soup offers a lighter, brighter addition to the spread.

Ingredients:

- (4 oz) Volpi Chopped Prosciutto
- (2 ½ cups) Shredded Chicken
- (1) Small Yellow Onion, diced
- (6 cups) Chicken Broth
- (1/2 cup) Whole Milk
- (1 cup) Orzo
- (1/2 cup) Parmesan Cheese, shaved
- (2 cups) Spinach
- (1/2 cup) Basil Pesto
- (2 tsp) Garlic, minced
- (2 tbsp) Olive Oil
- (1 tbsp) Lemon Juice
- Salt, Pepper, Red Pepper Flakes

Special Equipment: 5-6qt Dutch Oven

Directions:

- 1) Heat a large Dutch oven over medium heat. Add the chopped prosciutto and cook until crispy. Remove from the pot and set aside.
- 2) In the same pot, heat olive oil over medium-high heat. Add onion, garlic, salt, pepper, and red pepper flakes. Cook 5 minutes, stirring occasionally, until fragrant and softened.
- 3) Pour in the chicken broth and bring to a gentle simmer over medium heat. Stir in the shredded chicken and simmer 8–10 minutes to allow flavors to meld.
- 4) While the soup simmers, cook orzo in a separate pot according to package instructions until al dente. This prevents it from absorbing all the soup if you have leftovers.
- 5) Stir the crispy prosciutto, spinach, pesto, milk (or half-and-half/cream if using), Parmesan cheese, and lemon juice into the soup. Cook another 2–3 minutes until warmed through and spinach is wilted.
- 6) Place a portion of cooked orzo in the base of each serving bowl. Ladle the soup over the orzo, sprinkle with extra Parmesan if desired, and serve immediately.