

Italian Orzo Spinach Soup

Yield: 4-6 servings
Prep: 5 minutes
Cook: 25 minutes

This delicious Italian Orzo Spinach Soup is simple, flavorful, and so comforting.

Ingredients

- 2 tablespoons Olive Oil
- 1 small white Onion, peeled and diced
- 1 cup diced Carrots
- 1 cup diced Celery
- 1 cup diced Zucchini
- 3 cloves Garlic, peeled and minced
- 6 cups low sodium Chicken or Vegetable Broth
- 1 (14-ounce) can diced Tomatoes
- 1 1/2 cups (about 8 ounces) Orzo
- 1/2 teaspoon dried Thyme
- 1/4 teaspoon dried Oregano
- 1/4 teaspoon dried Rosemary
- 4 cups loosely-packed Spinach, coarsely chop or tear with hands
- Salt and Black Pepper

Directions

Heat oil in a large stockpot over medium-high heat. Add onion and sauté for 4 minutes, until soft. Add carrots, celery and garlic and sauté for an additional 3 minutes. Add broth, tomatoes, orzo, thyme, oregano, rosemary and stir to combine. Bring soup to a simmer, stirring occasionally. Reduce heat to medium-low and simmer for 10 minutes, stirring occasionally, until the orzo is al dente. Stir in the spinach and cook for 1-2 minutes until it is bright green and wilted. Season with salt and black pepper to taste (if needed). Serve warm and enjoy!

<http://www.gimmesomeoven.com/italian-orzo-spinach-soup-recipe/>



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