

## Mediterranean Chicken Soup - Jenan Afaneh

### Ingredients:

- 1 pound boneless chicken breast
- 1 tablespoon Mediterranean seasoning
- 1 tablespoon olive oil
- Green onion thinly sliced
- Minced one garlic
- One cup chicken broth, and 7 cups reduced sodium chicken broth
- Chopped sun dried tomatoes fresh basil, dried basil and dried oregano
- Cup and half uncooked orzo
- Lemon juice and fresh parsley

### Direction:

- Season chicken and sauté in oil until no longer pink.
- Add green onions and garlic, sauté for one minute.
- Stir in the broth, dried tomatoes, basil, oregano and chicken. Bring to a boil. Reduce heat, cover and simmer for 15 minutes. Return to boil, stir in orzo, cook for 10 minutes longer, stir in lemon zest and parsley.