

Lemon Chicken Soup With Spinach And Pasta

8 Servings

Ingredients

- 1 Tb olive oil
- 1 onion; chopped
- 4 cloves garlic; minced
- 4 celery stalks; chopped fine
- 2 carrots; minced
- 1 red bell pepper; chopped
- 8 cups chicken broth
- 2 cups shell pasta; (small)
- 2 cups cooked chicken; cubed
- 2 Tb fresh lemon juice
- 2 tsp lemon peel; grated
- 6 cups fresh spinach; stems removed
- Salt and pepper; to taste

Instructions

1. Heat oil in a large pot over medium heat. Add onion and garlic, cook 1 minute. Add celery, carrots, pepper and saute until tender, about 8 minutes. Add broth and bring to a boil. Reduce to simmer and cook about 20 minutes.
 2. Meanwhile cook pasta in large pot of boiling water, drain.
 3. Mix in pasta, chicken, lemon juice, peel and spinach. Cook until spinach just wilts. Season with salt and pepper.
- Optional: Sprinkle freshly grated parmesan in bowls after serving.
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