

## **Lemon Orzo White Bean Soup**

Adapted from damndelicious.net

**Servings:** 4 to 6

### **Ingredients:**

- 1 tbsp. olive oil
- 2 cloves garlic, minced
- 1 medium onion, chopped
- 1/2 tsp. dried thyme
- 1/2 tsp. dried rosemary
- 4 cups vegetable stock (homemade or store bought)
- 1 cup water
- 2 bay leaves
- 1 cup uncooked orzo pasta
- 2 cups baby spinach
- 1 can (19oz) white beans (white kidney beans or cannellini beans), drained and rinsed
- Juice of 1 lemon split in half
- Salt & pepper, to taste

### **Directions:**

1. Heat olive oil in a large pot over medium heat. Add onions and garlic until they become translucent, about 3-5 minutes.
2. Stir in thyme and rosemary.
3. Then add vegetable stock, water, and bay leaves; bring to a boil.
4. Once boiling, stir in orzo and reduce heat to a simmer.
5. Cook until orzo is tender - read package for timing.
6. Stir in spinach and beans until the spinach is wilted, about 2 minutes.
7. Stir half the lemon juice, if needed add the other half.
8. Add salt and pepper to taste. Serve.

**Notes:**

This soup does not keep well as the pasta absorbs the broth during cooling and storage. If you want to make ahead, cook the orzo in a separate pot according to package instructions, drain, coat in a bit of oil and store in a separate container. To heat either heat the soup and add the pasta before serving, or in an individual bowl place the desired amounts of soup and pasta and microwave till warm.