

SEASON'S GREETINGS!

Dear

I hope you're enjoying the holiday season! I'm looking forward to sharing time with you and your friends and family on January at your Pampered Chef® Party.

We'll enjoy a fun and relaxing time, and sample a delicious recipe. Until then, please enjoy this easy soup recipe. It's a snap to make, even with holiday prep in full gear.



PARTY PLANNING TIP

Start inviting guests now by mentioning your Party date when you see relatives, neighbors and friends during the holiday season! Follow up with a written invitation. If they live out of town, ask if they'd like to look at a catalog, or view our great products on my website. We can have the products sent directly to them, and all those orders count toward your Party total!



People who can't make it to your Party can still buy great products from our catalogs!

happy holidays! ❄️

Lemon-Herb Chicken Soup

- 1 medium onion
- 6 garlic cloves, peeled
- 2 medium carrots, peeled
- 1-2 lemons
- 8 cups (2 L) chicken stock
- 4 eggs
- ½ tsp (2 mL) salt
- 1½ tbsp (22 mL) chopped fresh oregano leaves
- ⅔ cup (150 mL) uncooked orzo pasta
- 3-3½ cups (750-875 mL) shredded rotisserie chicken (1 small chicken)
- Coarsely ground black pepper and fresh parsley (optional)



Finely chop onion using **Food Chopper**. Slice garlic using **Garlic Slicer**. Dice carrots using **Santoku Knife**; set aside. Zest one lemon using **Microplane® Adjustable Grater** to measure 1 tbsp (15 mL). Juice lemons to measure ⅓ cup (75 mL).

Place onion, garlic and stock into **(4-qt./3.8-L) Casserole**. Bring to a simmer over medium heat. Meanwhile, whisk eggs in **Stainless (4-qt./4-L) Mixing Bowl**; while continuously whisking, slowly add lemon juice. Carefully ladle 2 cups (500 mL) of the hot broth into **(4-cup/1-L) Easy Read Measuring Cup**. While vigorously whisking egg mixture, slowly add broth. Stir in zest, salt and oregano. Set aside.

Add carrots and orzo to Casserole. Cook over medium heat 8-10 minutes or until orzo is tender. Meanwhile, place chicken into **Large Micro-Cooker®**. Microwave, covered, on HIGH 2-3 minutes or until chicken is hot.

Remove Casserole from heat. While vigorously whisking soup using **Silicone Sauce Whisk**, slowly add egg mixture; whisk until completely incorporated. Gently stir in chicken. Garnish each serving with black pepper and parsley, if desired.

Yield: 8 servings (12 cups/2.8 L)

U.S. Nutrients per serving (1½ cups/375 mL):
 Calories 230, Total Fat 7 g, Saturated Fat 2 g,
 Cholesterol 150 mg, Sodium 670 mg,
 Carbohydrate 18 g, Fiber 2 g, Protein 26 g