Lemon, Chicken & Orzo Soup (via Raincoast Creative Salon and adapted from Tartelette)

2 tsp olive oil

1 medium carrot, peeled and cut into fine matchsticks (makes for a pretty look compared to the usual dice)

1 small celery stalk, diced

1 small onion, finely chalked

6 oz boneless, skinless chicken breast

1 tsp chopped fresh oregano

1 c. orzo

salt & pepper

8 c chicken broth

zest and juice of a lemon

Heat the olive oil in a large pot over medium heat and add the carrot, celery & onion. Cook for about 3 minutes til translucent but not browned. Add the chicken breast, oregano, orzo, broth and season with salt & pepper. Cover, bring to a boil and then simmer half covered til the orzo is al dente (about 20 minutes).

Remove the chicken breast and let cool & shred. Return to the pot with lemon juice & zest and serve with matzoh balls (recipe below).

This Mad Men era recipe made modern is from Raincoast Creative Salon.