

# (CHICKEN-BROCCOLI ORZO SOUP

## ALL YOU NEED:

- 1 Tbsp. Hy-Vee Select olive oil
- ½ cup chopped fennel
- ½ cup chopped carrots
- 2 cloves garlic, minced
- 4 cups Hy-Vee 33%-less-sodium chicken broth
- ½ cup uncooked orzo
- 2 bay leaves
- 2 cups chopped cooked chicken breasts (¾ lb.)
- 1 cup steamed broccoli florets
- 1 tsp. chopped fresh thyme
- Juice of ½ lemon
- Hy-Vee sea salt and black pepper, to taste
- Cheese Toasts



## (CHEESE TOASTS:

- 8 slice(s) Hy-Vee Bakery baguette, 1/2-inch-thick

- 3 tbsp. garlic butter spread
- ½ cup Hy-Vee shredded Parmesan cheese

## ALL YOU DO:

1. Heat oil over medium heat in stockpot. Add fennel, carrots and garlic. Cook and stir until softened.
2. Stir in chicken broth, orzo and bay leaves. Bring to boiling; reduce heat. Cook, covered, for 10 to 12 minutes or until orzo is tender.
3. Stir in chicken, broccoli and thyme. Cook until heated through. Just before serving, remove bay leaves and add lemon juice. Season to taste. Serve with Cheese Toasts.
4. Prepare Cheese Toasts: Preheat broiler. Spread baguette slices with garlic butter spread. Sprinkle with shredded Parmesan cheese. Place under broiler, 4 to 6 in. from heat, and broil for 1 to 2 minutes or until cheese is bubbly. Serves 4.

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