Greek Lemon Chicken Soup

YIELD: 6-8 servings

PREP TIME: 10 minutes

COOK TIME: 40 minutes

Ingredients:

* 3 tablespoon olive oil
* 8 cloves garlic, minced
* 1 sweet onion
* 10 cups chicken broth
* 1 large lemon, [zested](http://www.amazon.com/gp/search/ref=as_li_qf_sp_sr_il_tl?ie=UTF8&camp=1789&creative=9325&index=aps&keywords=oxo%20zester&linkCode=as2&tag=aspiper-20&linkId=MKNYTOSQYXKJ5RND) and juiced
* 2 boneless skinless chicken breasts (approximately 1-2 lbs.)
* 1/2 teaspoons crushed red pepper
* 1 cup [Israeli (pearl) couscous](http://www.amazon.com/gp/search/ref=as_li_qf_sp_sr_il_tl?ie=UTF8&camp=1789&creative=9325&index=aps&keywords=israeli%20couscous&linkCode=as2&tag=aspiper-20&linkId=YSPMNGDAM4V64O4J) or Orzo pasta
* 2 ounces crumbled feta
* 1/3 cup chopped chives
* Salt & Pepper

Directions:

1. Gather your ingredients.
2. Place the olive oil in a large 6-8 quart sauce pot over medium-low heat. Peel the onion. Then quarter it and slice into thin strips or dice it (your choice). Mince the garlic or use the garlic press (your choice). Once the oil is hot, add the onion and minced garlic and sauté them for 3-4 minutes to soften.
3. Add the chicken stock, chicken breasts, lemon zest, and crushed red pepper to the pot. Raise the heat to high, cover, and bring to a boil. Once boiling, reduce the heat to medium, then simmer for 25 minutes.
4. While the chicken is cooking, chop the chives and set aside.
5. Using tongs, remove the chicken breasts from the pot. Use a fork and the tongs to shred the chicken, be careful, it will be steaming hot. Then place the chicken back in the pot and continue to simmer on medium/medium-high.
6. Stir in the couscous, ¼ to 1 teaspoon salt and black pepper to taste. Simmer another 5 to 10 minutes until the couscous is al dente (or done to your likeness). Then turn the heat off.
7. Stir in the crumbled feta cheese and chopped chives. Taste, and salt and pepper as needed. Serve warm.

Optional add-in ingredients: tomatoes, zucchini, eggplant, spinach, kale, celery, asparagus, leeks, green onions, artichokes, peppers, shredded carrots, eggs, dill, parsley, additional spices or herbs (cayenne pepper, basil, rosemary, marjoram, garlic powder, oregano, cinnamon).

Recipe derived and revised from <http://www.aspicyperspective.com/greek-lemon-chicken-soup/2>