



UNA's Hearty Chicken Soup

Ingredients

- 4 cups of unsalted chicken stock
- 4 chicken thighs bone in skin on
- $\frac{1}{4}$ cup Olive oil
- 1 large yellow onion, thinly sliced -6 garlic cloves thinly sliced
- 1 cup orzo/ any small pasta shape
- $\frac{1}{2}$ cup finely chopped parsley
- 2 Tbsp fresh lemon juice
- Plain yogurt for serving
- 1 Tbsp Miso (optional)

Recipe

Pat chicken thighs dry with paper towel and season generously with salt. Set aside

Heat oil in a heavy pot (dutch oven or large pasta pot) over medium high. Add onions, season with salt and cook until golden brown. Add garlic and continue to cook for a further 5 minutes until both are deep golden brown and slightly charred at the edges. Total time should be approx 15 minutes.

Remove from heat and transfer crispy and jammy onion mixture to a small bowl and set aside for serving.

Return pot to heat and add the seasoned chicken thighs, 4 cups of stock, and 2 cups of water. If using, add miso at this point and stir until dissolved. Bring to a simmer over medium high. Once simmering, reduce heat to medium low and cook for 20 minutes.

Transfer the chicken thighs to a cutting board and let cool slightly. While chicken is cooling, taste soup for seasoning and add pasta to the simmering broth and cook until cooked to your liking, 10-18 minutes. Meanwhile, shred the chicken with two forks or your hands and discard skin and bones.

When pasta is finished cooking, remove from heat and return the shredded chicken to the broth, add parsley and stir in lemon juice. Garnish the soup with a spoonful of jammy onions and a drizzle of yogurt.