Greek Spinach Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tbs butter or olive oil
1 medium white onion
3 cloves of garlic
3 cups of spinach (stems removed)
1 lemon
1 cup orzo pasta
2 cups veggie stock
1 can of diced tomatoes
1 stalk of celery
1 green or red bell pepper
1/2 tbs vegetarian worchestire sauce
1 tsp lemon pepper
Salt and pepper to taste

Instructions

This is a really light and refreshing soup that is delicious in the summer time.

Heat butter in a large dutch over over medium heat. Add the diced onion and saute for about 5 minutes. Add the garlic and saute 3 minutes more. Add the stock and tomatoes and bring to a boil.

Than add the orzo pasta and reduce to a simmer. When pasta is about 1/3 done (about 5 minutes), add the vegetables.

Add lemon juice just before serving and serve garnished with lemon zest. Enjoy!