



# 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 oven 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.

Then 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!