



## Greek Style Lemon Chicken Noodle Soup

Courtesy of Claudio 'Singing Soup Guy' Fracassi

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### Ingredients:

Serves 12

3 tbsp. unsalted butter  
1 tbsp. virgin olive oil  
3 tbsp. chopped onions  
2 tbsp. chopped garlic  
2 cups sliced carrots  
1 cup sliced celery  
16 cups chicken stock (low sodium)  
2 cups raw fusilli noodles  
4 cups precooked diced chicken  
4 tbsp. pesto (ready made, no pine nuts)  
¼ cup white wine  
2 tbsp. fresh lemon rinds  
Juice from 1 lemon

### Directions:

Tip: Parboil fusilli pasta in advance to eliminate some of the starch. Boil and strain. Once in strainer, run under cold water and put aside.

1. In a heavy saucepot, melt butter over medium heat and add virgin olive oil. Stir in chopped fresh garlic and onions. Sauté on low heat approximately 5 minutes, stirring frequently, until caramelized.
2. Add fresh carrots and celery. Sauté 2 to 3 more minutes.
3. Add chicken stock, precooked chicken and fusilli noodles. Bring to a boil stirring frequently, approximately 5 minutes.
4. Add wine, lemon rinds, lemon juice and pesto. Let boil 3 to 5 more minutes.
5. Reduce heat and gently boil until noodles are tender, approximately 8 to 10 minutes, stirring occasionally.
6. Serve hot, garnished with chopped fresh parsley.

Optional: You can add sliced or diced feta cheese. You can also add limoncello liqueur to taste.