**Submitted by Janell Wimberly**

**Greek Lemon Chicken Soup**

Serves appx. 16

left over deli chicken (breast meat) cut in pieces

8 cups chicken broth (low sodium if you can)

1/2 cup (or more to taste) lemon juice

1/2 cup diced carrots

1/2 cup diced onions (optional)

4 chicken boulion cubes for more chicken flavor

OR 4 TBS of chicken soup base

ground pepper to taste

1 tsp dry oregano

1/4 cup margarine/butter melted

1/4 cup flour

1 cup cooked white rice or Orzo pasta (rice shaped)

In a large pot, combine chicken broth, lemon juice, carrots, onions, soup base (or) boulion cubes, oregano and pepper. Bring to a boil then lower heat to simmer gently for 20 minutes.

Blend the butter and flour together and gradually add it to the soup mixture. Simmer for 10 more minutes stirring frequently, taste and add more salt or lemon juice as needed.

Add the chicken and cooked rice/or pasta and heat through and serve.