Greek Chicken Soup

1 Tablespoon olive oil

3/4 cup cubed carrot

1/2 cup chopped onion

1 clove garlic, minced

1/2 teaspoon crushed red pepper

6 cups chicken stock

1/2 cup whole wheat orzo pasta

3 eggs

1/4 cup fresh lemon juice

3 cups rotisserie chicken, shredded

3 cups baby spinach

1 1/4 teaspoon salt

1/2 teaspoon pepper

3 Tablespoons chopped dill

Heat oil in Dutch oven.  Add carrots and onion and cook until softened.

Add garlic and red pepper and cook 1 minute longer.

Add stock to pan and bring to a boil.

Add orzo and cook 6 minutes.

Whisk together eggs and lemon juice.

Remove 1 cup hot broth and slowly add to eggs.

Gently pour egg mixture back into Dutch oven.

Reduce heat, stir in chicken, spinach, salt and pepper.  Cook 1 minute.

Fill 6 bowls with soup and sprinkle with dill.