Lemon Chicken, Kale and Orzo Soup

2 Tablespoons olive oil

1 pound boneless, chicken breast, cut into 1" pieces

1 teaspoon thyme

1 teaspoon oregano

1/2 teaspoon salt

3/4 teaspoon pepper

2 onions, chopped

1 cup carrots, chopped

1 cup celery, chopped

2 cloves garlic, minced

1 bay leaf

4 cups chicken broth

2/3 cup orzo pasta

4 cups kale, chopped

1 lemon, zested and juiced

Heat 1T. oil in Dutch oven.  Add chicken, thyme, oregano, salt and pepper.

Cook until browned.  Transfer to a plate.

Heat 1 T. oil in Dutch oven.  Add onion, carrots and celery and cook until browned.

Add garlic and bay leaf and cook 30 seconds.

Add broth and bring to a boil.

Add orzo and cook 5 minutes on low.

Add kale and chicken and cook 5-8 minutes.

Remove bay leaf.

Stir in lemon juice, lemon zest and season with salt and pepper as needed.