

Ginger Chicken Soup with Orzo and Zucchini

By Yossy Arefi

Modified by Elizabeth Eastmond, 2026

INGREDIENTS
Yield: 4 to 6 servings

approximately ½ pound rotisserie chicken meat (better if taken off the bones of a rotisserie chicken, rather than buying bulk packages of deboned chicken from Costco, but that's okay, too)
Kosher salt and black pepper
2 tablespoons neutral oil (such as canola or vegetable)
2 tablespoons minced ginger (from a 2-inch piece)
3 garlic cloves, minced
2 teaspoons ground turmeric
½ cup orzo pasta
1 spoonful Better Than Bullion Chicken flavor
1 quart chicken broth from Swanson's, low-sodium
4 or 5 smaller zucchini or summer squash (or both), cut into 1/2-inch pieces
1 fresh or dried bay leaf (or 2 small bay leaves)
Juice of one lemon (about ¼ cup)
Chile crisp or [opt] chopped cilantro, for serving

PREPARATION
Step 1: Heat a medium Dutch oven or other heavy-bottomed pot over medium. Add the oil, ginger, garlic and turmeric and let the mixture sizzle and soften for about 30 seconds, stirring constantly.
Step 2: Add 1 quart chicken broth to the pot, along with the zucchini, bay leaf, orzo, bullion, and a big pinch of salt. Bring to a simmer then turn the heat down to low and cook, stirring occasionally, until the orzo is tender and the zucchini is cooked through, about 12 minutes.
Step 3: Remove from heat and add the lemon juice. Taste, and adjust for seasoning (I often add a bit more salt).
Step 4: Add chunked rotisserie chicken. I find it best when it's not too evenly cut up.
Step 5: To serve, divide the soup among bowls and top with chile crisp, and [opt] cilantro.