



Avgolemono Soup

SERVES 4

Ingredients

4 c chicken broth
5 c water
1 lb skinless chicken thighs
1 sm yellow onion diced
½ leek, thinly sliced
1 c short grain rice (arborio, orzo)
4 sm celery ribs or 3 large, separated
2 lg eggs, beaten
2 ½ lemons, juiced
½ lemon, zested
5 tbsp of Brightland LUCID olive oil (Plus more to drizzle)
2 bay leaves
Salt and pepper to taste

Directions

1. In a large Dutch oven, heat olive oil. Add onion and leek and sauté until fragrant and translucent. Add ½ of the celery and sauté 1-2 more minutes.
2. Add chicken thighs to pot and add broth, water, salt, bay leaves and bring to a boil. Once boiling, lower the heat and simmer for 30 min until the chicken can be easily shredded.
3. Transfer chicken to a cutting board and shred using two forks.
4. Add the chicken back to the broth along with the rice and other half of the celery. Simmer for 15-20 minutes until the rice is completely cooked and very soft.
5. In a medium bowl whisk the eggs, lemon juice and zest together until very frothy and almost thickened, this will take 2-3 minutes.
6. Next, temper the egg mixture. Very slowly, add a ladle of hot broth into the egg mixture one spoonful at a time, whisking to combine. Continue adding a spoonful of broth at a time until the egg mixture is hot as well, about ⅓ of the soup.
7. Turn the heat of the stove.
8. Slowly pour the egg/broth mixture back into the pot and give it a good mix. The soup should be nicely thickened.
9. Ladle into a bowl and serve with a drizzle with Brightland LUCID lemon olive oil, crack of freshly ground pepper and plenty of dill fronds. Ahhh, enjoy!

Recipe by Katie Zukhovich for Brightland