

SOUP SISTERS AVGOLEMONO SOUP (Greek Lemon, Chicken & Rice Soup)



TIME TO PREPARE

15 Minutes



COOKING TIME

15 - 18 minutes



SERVES 4



Ingredients

- 5 cups chicken stock (homemade is best)
- 1 stalk celery, thinly sliced
- 1/4 cup washed, long grain rice
- 2 eggs, lightly beaten
- Juice of 1 large lemon
- Salt and freshly ground black pepper
- 2 tbsp finely chopped fresh parsley
- 1 cup diced cooked chicken, optional
- 1 tsp finely grated lemon zest, optional

Steps to Make

1. In a large saucepan, bring stock to a boil. Reduce heat to a simmer. Add celery and rice. Cook until rice is tender, about 10 minutes. Remove the saucepan from the heat.
2. Lightly beat the eggs in a cup and slowly add to the saucepan, whisking slowly but constantly.
3. Return to the heat, making sure not to boil. Add lemon juice. Season with salt and pepper to taste. Add chicken if using and heat until warmed through.
4. Serve into serving bowls and garnish with parsley and lemon zest if using.