

AVGOLEMONO

This bright Greek lemon soup is perfect to use with leftover chicken. It's fast, easy to use whatever you have on hand, and good for all seasons.

INGREDIENTS

- 2 lemons
- 2 chicken breasts, cooked
- 1/2 onion, chopped
- 2 eggs
- Fresh dill, fronds picked, stems tossed
- 1 1/2 cup cooked rice
- Baby spinach
- Salt and pepper
- Extra virgin olive oil



INSTRUCTIONS

- 1** Beat the eggs in a medium bowl. Set aside. In a separate bowl, juice the lemons.
- 2** In a large pot over medium-high heat, warm 1 tablespoon olive oil. Add the onion and a pinch of salt and sauté until soft, about 7 minutes. Add the chicken broth and cooked rice, and stir to break up any clumps of rice. Add the chicken and simmer to warm through, 3 minutes. Scrape the bottom of the pot occasionally. Turn down the heat to low.
- 3** Slowly stream 1 cup of the hot broth into the beaten eggs and whisk until smooth. Whisk the mixture back into the soup, and stir until thickened, but don't let it boil, 1 minute. Remove from the heat, add the lemon juice and about 4 cups of the spinach, and stir until wilted, 1 minute. Season with salt and pepper to taste. Top with dill and serve warm.

Made for you with love by Sierra Godfrey
www.sierragodfrey.com

