

Avgolemono Soup

Avgolemono Soup is a traditional Greek soup made with chicken, rice, and a rich egg-lemon sauce. This version includes your Lemongrass-Ginger-Orange tea to enhance the citrusy flavor.

PREP TIME: 15 minutes

1 LB CHICKEN BREAST

6 C CHICKEN BROTH

1/2 C RICE

3 EGGS

JUICE OF 2 LEMONS

COOK TIME: 45 minutes

**1 T LEMONGRASS-GINGER-ORANGE
TEA**

SALT AND PEPPER TO TASTE

FRESH DILL FOR GARNISH

IN A LARGE POT, bring the chicken broth to a boil. Add the chicken breast and cook until fully cooked, about 20 minutes. Remove the chicken and shred it.

ADD THE RICE to the broth and cook until tender, about 15 minutes.

IN A BOWL, whisk the eggs and lemon juice together.

SLOWLY ADD A LADLE of hot broth to the egg mixture, whisking constantly to temper the eggs.

GRADUALLY ADD THE EGG mixture back into the pot, stirring constantly.

ADD THE SHREDED chicken and Lemongrass-Ginger-Orange tea. Simmer for an additional 5 minutes.

SEASON WITH SALT and pepper to taste.

GARNISH WITH FRESH dill before serving.