

Yield: 4

Avgolemono — Greek Lemon Chicken

Soup

Avgolemono is a traditional Greek lemon chicken soup that's simply comfort in a bowl! It's a gorgeous, delicious soup made with egg yolks and loads of lemon juice for a warming and satisfying meal.



Prep Time

10 minutes

Cook Time

40 minutes

Total Time

50 minutes

Ingredients

- 1 tablespoon olive oil
- 1 medium onion, diced
- 1 medium carrot, diced
- 2-3 celery stalks, diced
- 2-3 garlic cloves, finely chopped
- 2 bay leaves
- 2 chicken breasts (about 12 oz / 350 g total)
- 6 cups (1.5 liter) chicken stock

- 3/4 cup (175 g) orzo
- Juice of 1 lemon
- 2 egg yolks
- A handful fresh dill
- Salt and freshly ground black pepper to taste

Instructions

1. Heat the olive oil in a large stock pot or Dutch oven and cook the onion, carrot and celery for 8-10 minutes over medium heat until softened.
2. Add the garlic and cook for another minute, then add the bay leaves, chicken and chicken stock.
3. Bring to a boil, then lower the heat to medium-low, cover with a lid and simmer for 15 minutes.
4. Take out the chicken breasts and bay leaves. Add the orzo to the pot and continue to cook for 10 minutes.
5. Shred the chicken with two forks and add it back to the pot.
6. While the orzo is cooking, whisk the egg yolks and lemon juice in a bowl. Take out 1-2 ladles of soup and pour it over the egg-lemon mixture to temper it. Add this mix to the pot and continue to cook for 5 minutes.
7. Stir in the fresh dill, adjust the seasoning and serve immediately, with some extra fresh dill on top if you like.