

Avgolemono: Greek Lemon Chicken Soup

Created by: [The Mediterranean Dish](#) and modified by [foodtalk4you](#)

Greek Avgolemono Soup Recipe. Prepared with avgolemono sauce, which is a Greek egg-lemon sauce with warm broth.

Ingredients

Extra Virgin Olive Oil
1 cup finely chopped carrots
1 cup finely chopped celery
1 cup finely chopped green onions or yellow onion
2 garlic cloves, finely chopped
8 cups low-sodium chicken broth
2 bay leaves
1 cup rice, rinsed, soaked 15 minutes, and drained for use
Salt and pepper to taste
6 to 8 oz home cooked or rotisserie chicken
1/2 cup freshly squeezed lemon juice
Zest from one lemon
2 large eggs
Fresh parsley or chopped chives for garnish (optional)

Method

1. Rinse rice well and let soak in water for 15-minutes, while you do the prep work on the veggies. This will shorten the cooking time.
2. Prep and measure all vegetables.
3. In a large Dutch oven or heavy soup pot, heat 1 Tbsp olive oil on medium-high. Add the carrots, celery, and onions. Sauté several minutes, stir in the garlic, and cook briefly.
4. Add the chicken broth and bay leaves, then raise the heat to high. Once the liquid has come to a rolling boil, add the rice, salt, and pepper. Turn the heat to medium low and simmer for 20 minutes or until the rice is tender. Now stir in the cooked chicken.
5. To prepare the egg-lemon sauce - in a medium bowl, whisk together the lemon juice, zest, and eggs. I used an electric hand mixer with a whisk attachment, whisking the eggs first, slowly adding the lemon juice/zest, and then slowly adding 2-3 ladles of the broth from the cooking pot to temper the

eggs. Once fully combined, remove the pot from the heat and add the sauce to the chicken soup, stirring to incorporate.

6. Serve and garnish with fresh parsley or chopped chives, if desired. Serve with your favorite bread. Enjoy!