

Ingredients

- 4 cups homemade chicken stock or low-sodium broth (or low-sodium broth)
- Salt and freshly ground pepper
- 2 cups cooked white rice (warmed)
- 2 large egg yolks
- 1/4 cup plus 2 tablespoons fresh lemon juice
- 1 rotisserie chicken (pound meat pulled from the bones and coarsely shredded)
- 1/4 cup chopped fresh dill or mint (traditional)

Directions

1. In a large saucepan, season the stock with salt and pepper and bring to a simmer.
2. Transfer 1 cup of the hot stock to a blender.
3. Add 1/2 cup of the rice, the egg yolks and the lemon juice and puree until smooth.
4. Stir the puree into the simmering stock along with the chicken and the remaining 1 1/2 cups of rice and simmer until thickened slightly, 10 minutes.
5. Stir in the dill or mint and serve.

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