



Greek Lemon Chicken Soup

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

16

Description

This Greek lemon chicken soup is a perfect introduction to a full Greek meal or a hearty bowlful for a meal in itself. Serve with fresh pita triangles and you'll be sure to please your guests.

Ingredients

- 8 cups chicken broth - ½ cup fresh lemon juice - ½ cup shredded carrots - ½ cup finely chopped onion - ½ cup finely chopped celery - 6 tablespoons chicken soup base - ¼ teaspoon ground white pepper - ¼ cup margarine - ¼ cup all-purpose flour - 8 egg yolks - 1 cup cooked white rice - 1 cup diced
- cooked chicken meat - 16 slices lemon

Instructions

1. Gather the ingredients. Combine chicken broth
2. lemon juice
3. carrots
4. onions
5. celery
6. soup base
7. and white pepper in a large pot. Bring to a boil over high heat
8. then reduce heat and simmer for 15 to 20 minutes
9. or until the vegetables are tender. Blend margarine and flour in a small bowl; gradually stir into soup mixture. Simmer
10. stirring frequently
11. for 8 to 10 minutes. Meanwhile
12. beat egg yolks in a bowl until light in color. Gradually whisk in some hot soup
13. using a ladle to pour in a thin stream while whisking the egg yolks vigorously. Add egg mixture to the pot in same manner
14. and heat through. Add rice and chicken; cook until warmed through. Ladle hot soup into bowls and garnish with lemon slices. Recipe Tip If the chicken broth you are using is already well seasoned
15. you may not need to add additional chicken base. We recommend tasting the soup after Step 1 and adding chicken base to taste if needed.