



Avgolemono (Greek Lemon) Soup

SERVINGS: 4-6

PREPPING TIME: 15 MIN

COOKING TIME: 35 MIN

Ingredients

- 4 tablespoons butter (divided)
- 2 ribs celery finely diced
- 1 onion finely diced
- 8 cups chicken broth divided
- 1 cup long grain white rice
- 2 cups cooked chicken such as (pulled whole-roasted chicken)
- 5 eggs
- 3/4 cup lemon juice from about 4-5 lemons (more or less if you like)
- salt and fresh cracked pepper to taste

Directions

1. Melt 2 tablespoons of the butter in a large heavy pot with a lid or Dutch oven. Add the diced celery and onions. Sauté over medium-high heat until they're softened (about 3-4 minutes).
2. Pour in 6 cups of the chicken broth (reserving 2 cups) as well as about 1/2 teaspoon of salt. Bring to a boil. Add the rice (1 cup). Stir, cover, and simmer on low for 15 minutes, or until you see that the rice is fully cooked.
3. Then add your cooked chicken meat (2 cups) to the pot. Stir, cover, and continue simmering on low for 3-5 minutes, until chicken is warmed.
4. While chicken is heating, make the avgolemono sauce. Add the eggs (5) and lemon juice (3/4 cup) to your blender. Heat the remaining 2 cups of chicken broth in the microwave in a glass measuring cup until boiling (or on the stovetop in a small pot).
5. Turn the blender on and thoroughly mix the eggs and lemon juice. While the blender is running, very gradually pour in the 2 cups of hot chicken broth. Continue blending until all the broth is added. You will end up with a foamy, cream-colored sauce.
6. Turn off the heat on the soup. Slowly and gradually add the sauce back into the soup.
7. Add the remaining 2 tablespoons of (cold) butter to the pot. Stir until it's melted. Taste and adjust seasoning at that time if needed. Serve with freshly cracked black pepper on top if desired!

SOUP TIP- If reheating the soup, it will get thicker. This is normal. Feel free to add a bit more chicken broth or stock when reheating to thin out the soup.

Recipe adapted by [bowlofdelicious](#) and [seriouseats](#)