

# Avgolemono Greek Lemon Chicken

Prep Time: 30 Minutes | Cook Time: 2 Hours



## Directions

- In heavy pot or instant pot, heat 1 tbsp olive oil on medium-high. Add the onions, cook to translucent. Add carrots and celery, toss together to sauté briefly then stir in the garlic.
- Add the 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, if desired.
- To prepare the egg-lemon sauce, in a medium bowl, whisk together the lemon juice and eggs. While whisking add 2 ladles-full of the broth from the cooking pot (this helps temper the eggs). Once fully combined, add the sauce to the soup and stir. Remove from the heat immediately.
- Garnish with fresh dill, if you like. Serve hot with your favorite bread. Enjoy!

## Ingredients

- Extra Virgin Olive Oil
- 3 large carrots, finely chopped
- 3 celery ribs, finely chopped
- 1/2 onion, finely chopped
- 5 garlic cloves, finely chopped
- 8 cups veggie broth
- 8 cups water (fill your pot)
- 2 bay leaves
- 1 1/2 cups rice
- Salt and pepper
- 1 rotisserie chicken, shredded
- 4 freshly-squeezed lemons
- 4 large eggs yokes

### Toppers/Sides

- Dill
- Sourdough Bread

## Notes

