

Greek Lemon Chicken Soup

Avgolemono | Silky Broth, No Cream Needed

Serves 4-6 | Total Time: 30 min | Active Prep: 10 min

INGREDIENTS

- 1 rotisserie chicken, meat shredded (approx. 3 cups)
- 8 cups low-sodium chicken broth
- 3/4 cup orzo
- 1 medium yellow onion, diced
- 3 stalks celery, diced
- 2 medium carrots, diced
- 4 cloves garlic, minced
- 3 large eggs, **room temperature**
- 1/2 cup fresh lemon juice (3-4 lemons)
- 1 lemon, zested
- 2 tbsp olive oil
- 1 tsp kosher salt, plus more to taste
- 1/2 tsp black pepper
- 1/4 cup fresh dill, chopped
- Lemon slices for serving

SUBSTITUTIONS

- **Orzo swap:** long-grain white rice + 5-7 min extra
- **Dill swap:** flat-leaf parsley
- **Whole eggs:** use 2-3 yolks only for richer emulsion
- **No rotisserie?** 2 poached breasts, shredded (+15 min)

Storage: Fridge up to 3 days, reheat on low. Do not freeze after egg step. Freeze base (pre-egg) for up to 3 months.

INSTRUCTIONS

- 1 **Build the base.** Heat olive oil over medium heat. Cook onion, celery, and carrots for 6-8 min until softened. Add garlic, cook 1 min until fragrant.
- 2 **Add broth and orzo.** Pour in broth, bring to a gentle boil. Season with salt and pepper. Add orzo, cook 8-9 min until just shy of tender. Reduce heat to low.
- 3 **Add the chicken.** Stir in shredded rotisserie chicken. Warm through 2-3 min. Taste broth and adjust salt. It should be well-seasoned before the eggs go in.
- 4 **Whisk eggs and lemon.** Whisk eggs, lemon juice, and lemon zest in a bowl until pale yellow, uniform, and slightly frothy. Let refrigerator-cold eggs sit 10 min first.
- 5 **Temper the eggs.** CRITICAL STEP: Ladle hot broth into the egg mixture one ladle at a time, whisking constantly. Do not stop. After 4-5 ladles the mixture will be warm and thickened.
- 6 **Finish the soup.** Set heat to lowest setting. Pour tempered egg mixture into pot in a slow stream, stirring continuously. Do not boil. Stir 2-3 min until broth is opaque and silky. Add dill.
- 7 **Serve immediately.** Ladle into bowls. Top with fresh dill, lemon slices, and black pepper. Serve right away. The longer it sits, the more the egg proteins tighten.

TIPS & TROUBLESHOOTING

- **Eggs curdled?** Broth was added too fast, eggs were cold, or soup boiled after eggs went in. All three break the emulsion.
- **Room temp eggs.** Cold eggs seize faster. 10 min on the counter before you start makes a real difference.
- **Fresh lemon only.** Bottled lemon juice lacks the volatile acids that give this soup its brightness. The difference is noticeable.
- **Season in layers.** Salt the vegetables, salt the broth, taste again before the eggs. Three checkpoints beat one salting at the end.
- **Use dark meat.** Thigh and leg from the rotisserie shreds easier, stays moist, and has more flavor than breast.
- **Don't boil after.** Once the egg mixture is in, high heat scrambles the emulsion. Low and slow from that point forward.