



GREECE

LUNCH

PRINTABLE RECIPE PDF

Greek Avgolemono Soup

Avgolemono is a classic Greek soup made with a rich and tangy egg-lemon sauce that creates a unique and comforting dish. It is often enjoyed as a staple in Greek

PREP

15 min

COOK

30 min

SERVINGS

4

DIFFICULTY

Medium

SHOPPING LIST

Ingredients

- 1 whole chicken - cut into pieces
- 1 medium onion - chopped
- 2 medium carrots - sliced
- 2 stalks celery - chopped
- 6 cups water
- 1/2 cup rice - or orzo
- 2 large eggs
- 1/4 cup fresh lemon juice - about 2 lemons
- Salt - to taste
- Black pepper - to taste
- Fresh dill or parsley for garnish

WHY THIS WORKS

About this recipe

A printable Greek Avgolemono Soup recipe PDF with ingredients, cooking times and step-by-step instructions.

MEDITERRANEAN NOTE

Avgolemono is a classic Greek soup made with a rich and tangy egg-lemon sauce that creates a unique and comforting dish. It is often enjoyed as a staple in Greek households, especially during festive occasions or family gatherings.

METHOD

Step-by-step instructions

1

In a large pot, combine chicken, onion, carrots, celery, and water. Bring to a boil over medium-high heat, then reduce heat and simmer for about 30 minutes until chicken is cooked through.

2

Remove the chicken from the pot and set aside to cool. Strain the broth and return it to the pot. Add rice and simmer until tender, about 15 minutes.

3

While the rice is cooking, shred the chicken into bite-sized pieces. In a bowl, whisk together eggs and lemon juice until frothy. Gradually add a ladle of hot broth to the egg mixture to temper it, then stir this mixture back into the soup pot, mixing well. Heat gently without boiling for 5 minutes.

4

Season with salt and pepper to taste. Serve hot, garnished with fresh dill or parsley.

CHEF'S TIP

To achieve a smooth avgolemono, ensure the egg and lemon mixture is tempered with hot broth before adding it to the soup. This prevents curdling.

NUTRITION PER SERVING (EST.)

Calories	250 kcal	Fat	8 g
Protein	20 g	Fiber	2 g
Carbohydrates	30 g	Sodium	600 mg

SERVING SUGGESTION

Serve the avgolemono with warm crusty bread or pita, and a fresh Greek salad for a complete meal.

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