

GREEK LEMON SOUP - AVGOLEMENO

*Chefsville
Kids*

COOKEE'S TOOL KIT

Medium Saucepan

Whisk

Wooden Spoon or spatula

Measuring cups and spoons

Small bowl

Adult Supervision



Ingredients

4 cups Chicken, Beef or Shellfish stock

½ cup rice, or Orzo or other small shaped pasta

2 Eggs, scrambled

1 Lemon, zested and juiced

1 tablespoon Dill, fresh or dried

Salt and pepper to taste

Directions

1. Preheat stove. Using a soup pot on medium heat and warm up soup stock.
2. Add rice or small pasta. Cook for 15 minutes under a boil.
3. Meanwhile, while the rice or pasta is cooking, crack eggs into a bowl and mix well. Zest Lemon. Cut lemon in ½ and juice both halves.
4. Slowly add about 1 Cup of hot stock into the egg mixture. Stir constantly. Add egg mixture to soup. Add lemon zest and juice.
5. Add salt and pepper to taste. Add dill to taste.
6. Heat 5 minutes longer and serve in soup bowls

ANDY'S SAFETY CORNER

Be careful with
all hot liquids.
Use oven
protection.



Serves 8

Preparation Time: 3 minutes
Cooking time: 20 minutes