

DINNERLY



Avgolomeno Soup **DO NOT USE**

with Chicken & Orzo



30-40min



2 Servings

WHAT WE SEND

- 1 lemon
- ¼ oz fresh dill
- 3 oz orzo ¹
- 1 carrot
- 2 oz celery
- 10 oz pkg boneless, skinless chicken breast
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- 2 egg yolks ³
- 2 tablespoons olive oil
- 2 teaspoons chopped garlic

TOOLS

- medium pot with a lid

ALLERGENS

Wheat (1), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

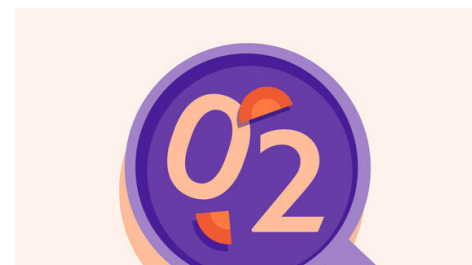
Calories 0kcal



1. Prep ingredients

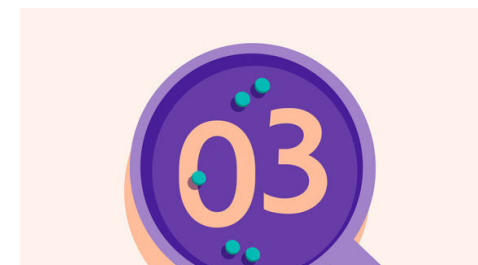
Chop carrots and celery into ½-inch pieces. Finely chop 2 teaspoons garlic. Squeeze **1 tablespoon lemon juice** into a medium bowl. Cut any remaining lemon into wedges and reserve for step 5.

Coarsely chop **dill fronds and tender stems**.



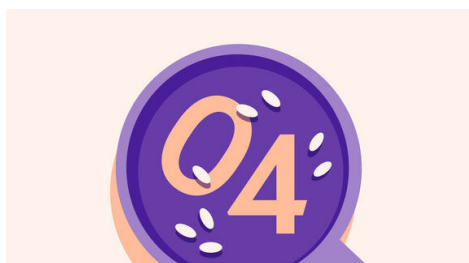
2. Cook veggies

Heat 2 tablespoons oil in medium pot over medium high. Add carrots and celery and cook, stirring occasionally, until softened. Add garlic and cook, stirring, until fragrant, about 30 seconds.



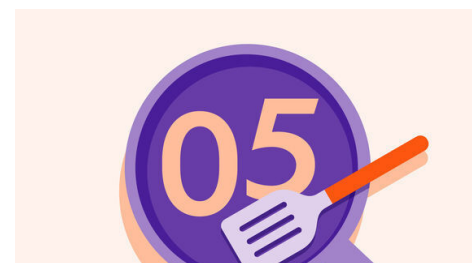
3. Build broth

Add 4 cups water and broth concentrate. Bring to a simmer. Season broth to taste with salt and pepper. Add orzo and chicken. Cover and cook at a simmer until orzo is tender and chicken is cooked through, 8–10 minutes (lower heat if soup boils too vigorously). Transfer chicken to bowl and shred using 2 forks.



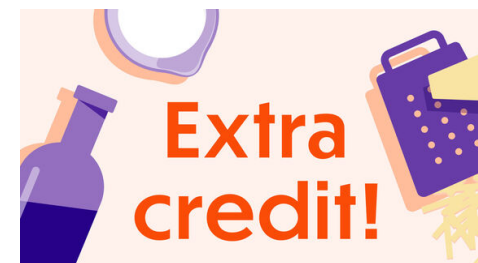
4. Add eggs

Add **2 large egg yolks** to reserved bowl with **lemon juice**, and whisk until foamy and well combined. Transfer **¾ cup hot broth** to a liquid measuring cup. Whisking constantly, slowly add broth, 1 tablespoon at a time, to **egg mixture** (do not add all at once, or the eggs will curdle).



5. Serve

Stirring constantly, slowly drizzle **tempered eggs** into pot with **remaining soup**. Stir in **half of the chopped dill**. Simmer, stirring constantly, over medium-low until soup is slightly thickened, about 3 minutes. Season to taste with salt, pepper, and lemon. Return chicken to pot and ladle into bowls. Sprinkle **remaining dill** over the top and serve lemon wedges on the side. Enjoy!



6.