

DINNERLY



Avgolomeno Chicken Soup with Fresh Dill & Orzo



30-40min



2 Servings

Some might say it's the best soup ever made. And honestly, we can't question that! The famous Greek soup has it all: it's creamy, it's lemony, and it's loaded with tender orzo, chicken, and fresh dill. Can your chicken noodle soup from a can beat that? We've got you covered!

WHAT WE SEND

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

WHAT YOU NEED

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

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 570kcal, Fat 25g, Carbs 43g, Protein 45g



1. Prep ingredients

Chop **carrot** and **celery** into ½-inch pieces. Finely chop **2 teaspoons garlic**. Coarsely chop **dill fronds and tender stems**.

Squeeze **1 tablespoon lemon juice** into a medium bowl. Cut remaining lemon into wedges.



2. Cook veggies & add broth

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

Add **4 cups water** and **broth concentrate**. Bring to a simmer. Season to taste with **salt** and **pepper**.



3. Cook orzo & chicken

Add **orzo** and **chicken** to same pot. Cover, lower heat, and simmer until orzo is tender and chicken is cooked through, 8–10 minutes.

Transfer chicken to a bowl and shred using 2 forks.



4. Temper eggs

Add **2 large egg yolks** to bowl with **lemon juice**; whisk until foamy and well combined (see step 6!).

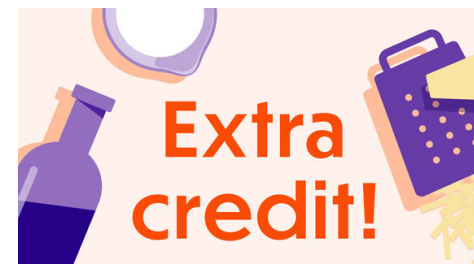
Transfer **¾ cup hot broth** from pot to a liquid measuring cup. Whisking constantly, add 1 tablespoon broth at a time to egg mixture (do not add all at once or eggs will curdle).



5. Finish & serve

Stirring constantly, slowly drizzle **tempered eggs** into pot with **remaining soup**. Stir in **half of the dill**. Simmer, stirring constantly, over medium-low heat until soup is slightly thickened, about 3 minutes. Return **chicken** to pot.

Serve **avgolomeno soup** with **remaining dill** over top and **lemon wedges** alongside. Enjoy!



6. What is tempering?

If you stirred the raw egg yolks straight into the hot broth after step 3, the heat would immediately scramble them, which is not what we want! That's why we temper the eggs by slowly diluting them with some of the hot liquid separately, then slowly adding them to the pot while whisking constantly. The result is a smooth, rich, and creamy broth!