





## Avgolemono Soup

with Orzo and Meatballs

 30-40min  2 Servings

This delicious Greek soup comes from culinary assistant Theo's mother. The original recipe takes almost two hours to make, so we tweaked it a little for your convenience. But the flavors are still the same: a light and velvety broth made with lemon juice and eggs, tender orzo, and small meatballs that poach right in the soup. The bright and crispy romaine salad on the side is the perfect accomp...



## What we send

- 1 romaine heart
- 1 pkt chicken broth concentrate
- 2 scallions
- 10 oz pkg grass-fed ground beef
- 2 lemons
- ¼ oz fresh parsley
- 1 oz panko <sup>1</sup>
- 3 oz orzo <sup>1</sup>

## What you need

- 2 large eggs <sup>3</sup>
- coarse salt
- freshly ground black pepper

## Tools

### Allergens

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

### Nutrition per serving

Calories 520kcal, Fat 19g, Carbs 42g, Protein 40g



### 1. Prep vegetables

Bring chicken broth and 2 cups water to a boil in a medium pot. Trim ends from scallions. Finely chop whites and thinly slice greens. Pick parsley leaves from stems and chop leaves; reserve 2 teaspoons for garnish. Combine panko and 3 tablespoons water in a small bowl.



### 2. Make meatballs

Combine ground beef with scallion whites, chopped parsley, and panko mixture; season with ½ teaspoon salt and a few grinds of pepper. Using wet hands, shape mixture into 10 meatballs.



### 3. Cook orzo and meatballs

Stir orzo into pot, bring back to a boil, and cook until orzo is almost al dente, 5 minutes. Gently add meatballs, cover, and cook until orzo is tender and meatballs are cooked through, about 4 minutes more.



### 4. Finish soup

Meanwhile, juice 1 lemon into a bowl and whisk with eggs until smooth. Slowly whisk in 1 cup cooking liquid to warm the egg mixture. Remove soup from heat and slowly pour egg mixture into the pot while stirring gently; season to taste with salt and pepper.



### 5. Make salad

Juice half of the remaining lemon in a medium bowl and quarter the other half. Whisk in 2 tablespoons oil and season with salt and pepper. Thinly slice romaine and toss with dressing and scallion greens.



### 6. Serve

Divide soup between two bowls, top with remaining parsley and a few grinds of pepper, and serve with salad on the side. Enjoy!