**Greek Twist**
*Avgolemono Soup & Greek Salad*

Easy and classic Greek soup that is thickened with eggs and spiked with lemon; served with simple greek salad. Add some shredded rotisserie chicken and call it a meal.

**Ingredients**

**Soup:**
- 4 cups broth
- ¼ cup uncooked orzo
- 1 egg
- 2-3 tablespoon of lemon juice
- ½ yellow onion
- 1 tablespoon garlic
- 1 tablespoon oil
- Salt & pepper TT

**Salad:**
- 6 cherry tomatoes
- ¼ red onion
- 1 cucumber
- 1 hand full Kalamata olives

**Optional Additions**

**Soup:**
- 2 cups shredded chicken
- Dried Parsley

**Salad:**
- Feta cheese

**Dressing:**
- 2 tablespoons olive oil
- 1 teaspoon dried oregano
- Salt & pepper TT

**Prep time:** 20 minutes  
**Cook time:** 10 minutes  
**Serving size:** 3

**Price Per Recipe:** $4.50  
**Price Per Serving:** $1.50

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**When Life Gives you Lemons**

Lemons are a type of citrus fruit with highly acidic juice. They are a good source of vitamin C and antioxidants, which boost immune health. Lemon juice is about 5% citric acid, making it a natural for slowing the browning or oxidation of fresh, raw foods: apples, avocados, bananas, and other fruits.
Mise en Place
Juice 2 lemon
Dice yellow onion
Lightly beat eggs
Shred chicken

Step 1
Heat oil on medium high, add yellow onions and garlic. Statue for 3-4 minutes. Add broth and bring to a boil. Add uncooked orzo. Simmer for 10-15 minutes, until orzo breaks apart.

Step 2
Slowly pour 1 cup of the hot broth into the eggs while whisking to temper mixture. Make sure eggs don’t start to cook.

Step 3
Slowly whisk the egg mixture into the broth. Add shredded chicken, lemon juice into the soup. Simmer for 5 minutes then remove from heat to let thicken.

Step 4
Deseed cucumber then cut in half. Slice red onion thin. Cut olives and tomatoes in half. Combined and coat with dressing and garnish with feta cheese. Serve cold.

Step 5
Serve soup hot! Garnish with dried parsley, lemon zest and salt and pepper to taste. Enjoy this Greek inspired lemon twist on soup and salad.