



Valentina's Greek Lemon Soup (avgalemeno)

Ingredients

- 3 32oz chicken broth cartons
- 1-2 cups orzo (I use 2!)
- 6 eggs
- 1 heaping tbsp flour
- 6 lemons squeezed
- Flavor with salt and pepper

Directions

- Bring Chicken broth to boil in pot. Add orzo and simmer on low heat for 10 minutes.
- In the meantime, crack eggs and add one at a time to blender. Add flour and lemon juice to blender and pulse until flour is incorporated..
- Pour egg mixture into a bowl. Slowly add 2 cups of hot broth from pot into the egg mixture, whisking constantly so the eggs don't curdle.
- Slowly pour egg mixture into pot, stirring constantly.
- Simmer for another 10-15 minutes or until orzo is tender.
- Salt and pepper to taste.