

## **Soupa Avgolemono (Greek Lemon Chicken Soup)**

2 quarts chicken stock (homemade or purchased)

2 cups chopped chicken

2 cups cooked rice or orzo

Salt and pepper to taste

Juice of 1 or 2 lemons

Minced fresh parsley for garnish (if desired)

In a large pot, bring stock to a boil over medium high heat. Add chicken, rice, salt and pepper. continue to heat until chicken is warmed through, about 5 minutes. Just prior to serving squeeze the juice of one lemon into the soup. Taste for tartness, if it is not tart, add the juice of the second lemon.