

Soup

Greek Lemon Soup

**Vegetarian, Gluten-Free*

The lemon in this broth does wonders for a sore throat and it also adds a nice boost to the immune system. It's the key ingredient in this recipe.

You'll Need

- 8 cups chicken broth
- ¼ cup to ½ cup rice
- 3 eggs
- Juice from one lemon

Directions

- Bring broth to a boil and then add ¼ to ½ cup rice to boiling broth. Cook on simmer for 25 minutes.
- In a separate bowl beat 3 eggs and mix in the lemon juice.
- When broth is done simmering, slowly add 1 cup of the broth to the beaten eggs and lemon juice mixture and mix. Next add it all back into the pot cook for 4 minutes and then it's ready.



Play with Your Food

- Add more lemon or cut back on it a bit.
- Add some freshly ground pepper at the end.
- Try it with a vegetable broth

Medwell Kitchen Tested