



# Lemony Chicken Soup with Spinach

Adapted from MyRecipes.com

October 2017

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## INGREDIENTS:

1 tablespoon extra-virgin olive oil  
2 large garlic cloves, minced  
3 medium carrots, finely sliced  
1 large leek, finely sliced  
5 cups unsalted chicken stock  
1/3 cup dry jasmine rice  
1/4 cup fresh lemon juice  
1 large egg  
1 teaspoon +/- finely chopped fresh dill  
3 cups loosely packed spinach, stems removed  
2 C shredded rotisserie chicken  
2 teaspoons kosher salt  
Cracked black pepper, for serving (optional)  
1 t Horlacher's seasoning



## METHOD:

Heat oil in a large stockpot over medium heat. Add garlic, carrots, and leek to pan; cook, stirring frequently, for about 3 minutes or until vegetables are aromatic. Add chicken stock to vegetables and increase heat to medium-high; bring to a boil. Add rice and reduce heat to low; cook, stirring occasionally, until rice is nearly done, about 20 minutes.

Whisk together lemon juice and eggs in medium bowl. Slowly pour in a ladle of hot broth into egg mixture, adding another 3 or 4 ladles, whisking constantly. Then pour egg mixture back into pan, stirring with whisk. Add dill, spinach, chicken, and salt; allow spinach to wilt and soup to heat back up, about 4 minutes. Sprinkle with black pepper, if desired. Serve.

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