

# Avgolemeño

---

## Ingredients

Extra Virgin Olive Oil (I used Private Reserve Greek olive oil)

½ to 1 cup finely chopped carrots

½ to 1 cup finely chopped celery

½ to 1 cup finely chopped green onions

2 garlic cloves, finely chopped

8 cups low-sodium chicken broth

2 bay leaves

1 cup rice

Salt and pepper

2 cooked boneless chicken breast pieces, shredded (about 6 to 8 oz store-bought rotisserie chicken will work)

½ cup freshly-squeezed lemon juice

2 large eggs

Fresh parsley for garnish (optional)

## Method

### Step 1:

In a large Dutch oven or heavy pot, heat 1 tbsp olive oil on medium-high. Add the carrots, celery and green onions, toss together to saute briefly then stir in the garlic.

### Step 2:

Add the chicken broth and bay leaves then raise the heat to high. Once the liquid has come to a rolling boil, add the rice, salt and pepper.

### Step 3:

Turn the heat to medium-low and simmer for 20 minutes or until the rice is tender. Now stir in the cooked chicken.

### Step 4:

To prepare the egg-lemon sauce, in a medium bowl, whisk together the lemon juice and eggs. While whisking add 2 ladles-full of the broth from the cooking pot (this helps temper the eggs). Once fully combined, add the sauce to the chicken soup and stir. Remove from the heat immediately.

### Step 5:

Garnish with fresh parsley, if you like. Serve hot with your favorite bread. Enjoy!

# THE COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

[www.facebook.com/secretjozichef](https://www.facebook.com/secretjozichef)