

# Traditional Greek Avgolemono Soup

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-creamy-lemon-chicken-orzo-soup-recipe>

## Ingredients:

- 6 cups chicken stock
- 1/4 cup orzo
- 2 eggs beaten
- 2 lemons juiced
- 2 tablespoons parsley chopped
- 6 ounces chicken breast shredded
- 1 bay leaf
- 1 carrot chopped
- 1 onion sliced
- 5 peppercorns
- 1 dash nutmeg

## Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 145 milligrams
4. Fat: 8 grams
5. Fiber: 2 grams
6. Protein: 25 grams
7. SaturatedFat: 1 grams
8. Sodium: 610 milligrams
9. Sugar: 10 grams

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