

# Greek Easter Soup

Yield: 6 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/nigella-greek-lamb-stew-recipe>

## Ingredients:

- 4 tablespoons extra-virgin olive oil
- 2 1/2 pounds lamb shanks trimmed of fat
- 2 yellow onions large, peeled and quartered
- 2 carrots medium, peeled and halved
- 2 bunches scallions finely chopped
- 1 1/2 pounds lamb shoulder boneless, minced
- 1/2 cup long grain rice
- 3 bunches fresh dill finely chopped
- 8 cups romaine lettuce shredded
- 4 eggs
- 4 lemons
- ground black pepper
- salt

## Nutrition:

1. Calories: 790 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 350 milligrams
4. Fat: 45 grams
5. Fiber: 7 grams
6. Protein: 67 grams
7. SaturatedFat: 16 grams
8. Sodium: 420 milligrams
9. Sugar: 4 grams

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