

Vegetarian Magiritsa (Greek Easter Soup)

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-magiritsa-recipe>

Ingredients:

- 12 ounces crimini mushrooms chopped
- 6 ounces leek rinsed and chopped
- 2 tablespoons olive oil
- 2 teaspoons garlic chopped fresh
- 48 fluid ounces vegetable broth
- 4 ounces dry white wine
- 1/4 cup fresh lemon juice
- 1 tablespoon cornstarch
- 1 cup couscous Greek, or Israeli couscous
- 4 ounces dandelion greens or baby spinach, chopped
- 2 cups artichoke hearts chopped marinated, drained
- 1 cup scallions chopped
- 1 tablespoon fresh thyme leaves chopped
- 3 tablespoons dill weed chopped fresh
- salt
- black pepper
- 2 large eggs lightly beaten
- 1 cup hot water

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 67 grams
3. Cholesterol: 105 milligrams
4. Fat: 10 grams
5. Fiber: 14 grams
6. Protein: 17 grams
7. SaturatedFat: 1.5 grams

8. Sodium: 1740 milligrams

9. Sugar: 9 grams

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