Lemon Chicken Soup With Broccoli (Avgolemono)
serves 2 as a main dish

Ingredients:
1 onion, finely chopped
1 garlic clove, minced
250g chicken breast, cut into bite-sized pieces
1 small broccoli head, cut into florets
1 l chicken stock or water
juice of 1 lemon
1 egg
80g long-grain rice
salt and freshly ground pepper
fresh parsley leaves
fresh mint leaves

Directions:
In a large pot heat 2 tablespoons of olive oil, add onion and garlic and saute for 2 minutes. Add the chicken, season with salt and cook for a few minutes, or until the chicken turns white. Pour in chicken stock and let it boil, then simmer on low heat for 10 minutes. Add broccoli florets and simmer until both chicken and broccoli are soft, around 10 minutes. In the meantime cook the rice.
Remove the soup from heat In a separate bowl whisk the egg well. Whisk in lemon juice.Take one ladleful of soup and gradually pour it into the egg mixture, whisking constantly to prevent the egg from curdling. Now gradually whisk the egg mixture into the remaining soup. Return to low heat and cook, stirring constantly, for 2-3 minutes until the soup is reheated and thickened a bit. Do not let it boil! Season with salt and pepper, stir in the rice and sprinkle with chopped parsley and mint. Serve with lemon wedges.