

Chicken and Meyer Lemon Soup

Servings: 20

INGREDIENTS

- 1/2 t salt
- 1 gal water
- 2 c white rice
- 1/4 c fresh parsley
- 2 c Rykoff Sexton™ Meyer lemon juice
- 3.2 oz chicken base paste
- 2 lb Metro Deli™ all natural oven roasted chicken breast, chopped
- 6 ea, eggs
- 1/2 t pepper

PREPARATION

Add rice and cook 20 minutes. Wash and chop parsley. Cook rice in lightly salted water until tender. Drain and hold.

Combine chicken base and water and bring to a boil, stirring several times to make sure base is dissolved. Combine eggs, salt and lemon juice and blend well. Stir stock to get it moving in a whirlpool. Slowly pour egg and lemon mixture into stock. Add chicken and rice to stock and simmer 10 minutes. Season to taste with salt & pepper.

