

## Lemon Chicken Soup w/ Spinach

1 Tbl. EVOO (olive oil)

5 cloves garlic minced

3 medium carrots finely chopped

10 cups chicken stock - unsalted

2/3 cups dry jasmine rice

1 large leek finely chopped (optional)

salt / pepper

1 1/2 c. lemon juice  
(2 large)

2 lg. eggs

1 Tbl. dill

4 c. loosely packed spinach

(5 stems removed)

14 ounces - shredded chicken

Heat oil in lg. pot, add garlic, carrots, leek - cook about 10 min or till soft. Add stock, increase heat to med-high, bring to boil. Add rice, reduce heat to med, cook stirring occasionally, till rice is done, about 20 min. Whisk together lemon juice and eggs in med. bowl. Slowly pour 1 cup of hot broth into egg mixture - whisking constantly - then pour egg mixture back into pan, stirring. Add dill, spinach, chicken & salt allow spinach to wilt and soup to heat back up, about 10 minutes. Sprinkle w/ pepper if desired. \* 1 rotisserie chicken, meat picked over shredded - 14 ounces