

More than 45 minutes

Serves 4

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Ingredients:

- 1 large onion, sliced
- 3 cloves garlic, chopped
- 2 bay leaves
- 3 (about 700g) chicken breasts on the bone
- 7 cups (1.75L) chicken or vegetable stock or water
- ½ cup (125ml) risoni (pasta rice)
- Salt and milled pepper
- 3 eggs
- Juice (60ml) of 1 lemon
- Handful each fresh parsley and dill, chopped
- Pita bread, for serving

Method:

1. Add onion, garlic, bay leaves, chicken breasts and stock or water to a pot. Bring to the boil.
2. Reduce heat, cover and simmer for 30 minutes.
3. Remove chicken, shred and return to pot (discard skin and bones).
4. Add risoni and seasoning and cook for 10 minutes on a low heat.
5. Whisk eggs until foamy (preferably with an electric beater) for about 2-3 minutes.
6. Add lemon juice to egg while whisking.
7. Temper egg by adding 2 cups of hot stock in a thin stream (this method heats up the egg mixture a little without cooking it).
8. Add egg mixture to pot and stir in herbs.
9. Cook for about 2 minutes to allow the egg to thicken.
10. Serve with pita bread.