

# Greek Lemon Chicken Soup

serves 6-8

1 (12.5 oz.) can chicken, undrained  
1 (49 oz.) + 1 (14.5 oz.) can chicken broth  
1/2 cup lemon juice  
1 1/2 cup water

## Vegetable Mix

1/2 cup freeze dried (or dehydrated) carrots  
1/2 cup freeze dried (or dehydrated) celery  
1/3 cup freeze dried (or dehydrated) onion  
1/4 tsp. ground white pepper

## "Instant" Roux Mix

1 1/2 TBS chicken bouillon  
1/4 cup powdered butter  
1/4 cup flour  
6 TBS whole egg powder

## Rice (to add to individual bowls upon serving)

1 1/2 cup rice  
3 cups water

In a large pot, heat the chicken broth, 1 1/2 cup water, lemon juice, vegetable mix and chicken. Meanwhile, begin cooking the rice separately in a small pot. Sift all of the instant roux ingredients well. Once the broth mixture is brought to a boil, turn down the heat to simmer and sprinkle the powdered roux (in small amounts) over the soup, whisking continually. Simmer for 10 minutes, allowing to thicken. Serve each individual bowl by portioning out 1/2 cup of cooked rice and pouring the soup over top.

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