

Avgolemono Chicken Soup With Gnocchi

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Armando Rafael for The New York Times. Food Stylist: Cyd Raftus McDowell.

Total Time 20 minutes

Prep Time 5 minutes

Cook Time 15 minutes

Rating ★ ★ ★ ★ ★ (368)

This no-fuss, one-pot recipe is inspired by avgolemono soup, a traditional Greek rice soup that is prized for its silky texture and bright flavor, thanks to egg yolks and an invigorating dose of lemon. This soup achieves similar results while replacing the rice with store-bought gnocchi for a heartier take and a texture boost. The approach is simple: Simmer rotisserie chicken with stock, lemon zest and gnocchi, then thicken the soup with egg yolks and lemon juice. To prevent the eggs from curdling in the soup, you'll want to first temper them by whisking some of the warm stock into the egg yolks before stirring the mixture back into the soup. Finish everything with torn fresh dill, lemon zest and black pepper for the perfect spoonful.

INGREDIENTS

Yield: 6 servings

2 quarts chicken stock (preferably homemade)

3 cups torn rotisserie chicken (or other cooked chicken)

3 medium lemons

Salt and black pepper

1 pound shelf-stable or refrigerated gnocchi

5 egg yolks (see Tip to save the egg whites)

4 garlic cloves, grated



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PREPARATION

Step 1

To a large pot over high, add the chicken stock, torn chicken and 2 teaspoons grated lemon zest (from about 1 lemon). Add a hefty pinch of salt (remember, you are seasoning a lot of liquid!) and a

Fresh dill (optional), for garnish

few cracks of black pepper and bring to a boil over high. Reduce the heat to medium and simmer for 2 minutes.

Step 2

Add the gnocchi to the soup and continue simmering for 3 minutes.

Step 3

Meanwhile, squeeze enough lemon juice into a heatproof liquid measuring cup to get $\frac{1}{2}$ cup juice. Add the yolks and the garlic to the juice and whisk to combine.

Step 4

While constantly whisking, slowly stream 2 cups of the simmering chicken stock into the egg yolk mixture to temper the eggs. Add the tempered yolk mixture to the pot all at once and stir to combine. Turn the heat off right after incorporating the eggs. Taste and season with more salt as needed.

Step 5

Serve with additional lemon zest on top, freshly cracked black pepper and dill, if using.

TIP

Don't discard those leftover egg whites! They will keep, refrigerated, for up to 4 days — and are perfect for an egg white frittata with leeks or pavlova (or another use).

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