



Matzo Ball Soup



SERVINGS: 4

PREPPING TIME: 40 MIN

COOKING TIME: 35 MIN

For children (and arguably most adults), the most welcome Passover dish is chicken soup with matzo balls.

Ingredients

- 4 large eggs
- 1/4 cup vegetable oil
- 1/4 cup chicken stock
- 1 cup matzo meal
- 1 tsp salt
- 1/4 tsp black pepper
- 2 quarts chicken stock
- 2 large carrots, sliced
- 2 celery stalks, sliced
- 1 onion, chopped
- 2 cloves garlic, minced
- Fresh dill, chopped (optional)

Directions:

1. In a large mixing bowl, whisk together the eggs, oil, and chicken stock.
2. Add the matzo meal, salt, and pepper, and stir until just combined.
3. Cover the bowl and refrigerate for 30 minutes to an hour.
4. In a large pot, bring the chicken stock to a boil over medium-high heat.
5. Add the carrots, celery, onion, and garlic, and simmer for about 10 minutes, until the vegetables are tender.
6. With wet hands, form the matzo mixture into 1-inch balls and drop them into the soup.
7. Cover the pot and simmer for 20-25 minutes, until the matzo balls are cooked through.
8. Serve hot, garnished with fresh dill if desired.