

Chicken Soup with Matzo Balls

About 6-8 Servings

Ingredients:

2 chicken breasts

Olive Oil

2 cloves of garlic

1 medium onion

3 stalks of celery

½ red bell pepper

½ cup wild rice

Handful of noodles (spaghetti or other thin noodle)

1 cup cubed carrots

32 fl oz. of low sodium chicken stock

Matzo Balls (e.g., Manischewitz Matzo Ball Mix)

Thyme, parsley, dill, salt, pepper and cayenne to taste

2 Bay Leaves



Instructions:

If using left over roast chicken, remove any bones and skin and dice into large cubes. If using fresh chicken breast, grill until moist and then dice into large cubes. Set aside.

Clean and dice garlic, onion, celery and bell pepper. In a large pot, over medium heat, sauté vegetables in about 2 tablespoons of olive oil. Once tender, add stock, chicken, rice, noodles, carrots and spices. Cover with lid and let simmer on low heat for about 30 minutes or until rice, noodles and carrots are tender.

Follow instructions for matzo ball mix. Once cooked, add to soup.

Cooking Tips:

- If you buy roast chicken for dinner, use the leftovers to make chicken soup the next day.
- For a tender sweet taste, use baby sweet carrots instead of large carrots.
- When making matzo balls, don't make them too big. When cooked, matzo balls increase to 2 to 3 times their size.

