

Matzo Ball Soup From the Box
Sent by Rose Valentine

Serves 4

Ingredients

1 box Manischewitz matzo ball and soup mix (reduced sodium) – my choice

2 Tablespoons fresh dill

3 large carrots, peeled and cut into 3-inch pieces

1/2 cup chopped white onion

2 eggs

1 Tablespoon vegetable oil

Directions

1. Follow the instructions on the box to make the matzo balls. Essentially, mix 2 eggs and 1 Tablespoon oil with the allotted matzo meal from the package in a bowl. Chill in the fridge for 15 minutes.

2. Meanwhile, mix the soup powder with 8 cups water in a large pot. Throw in the carrots, 1/2 of the dill and the onion. Bring to a boil.

3. Wet your hands and form small matzo balls (about the size of a golf ball) and drop into the boiling soup. Cover the pot with a tight-fitting lid and turn the heat down to a simmer. Cook for 20 minutes, then uncover, stir and add the dill. Serve immediately.