



Passover Soup with Chicken Dumplings

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This is a kosher for Passover soup which consists of meatballs made of chicken and matzo meal and eggs along with white rice This is a personal favorite

Ingredients

- - 8 eggs - 1/2 pound ground chicken - 1 egg
- lightly beaten - 1/2 cup matzo meal - salt and pepper to taste - 1 pinch ground cinnamon - 10 cups chicken broth - 1 cup uncooked rice

Instructions

1. Bring a large pot of salted water to a rolling boil. Place 8 eggs in the boiling water; let the eggs boil for one minute
2. then remove the pan from the heat. Let the eggs sit for 15 minutes before removing them from the pot. Let them cool
3. remove the shells
4. the white portion of the eggs (save or discard the white)
5. and chop the yolks. In a medium bowl
6. mix ground chicken
7. beaten egg
8. matzo meal
9. salt and pepper to taste
10. and cinnamon. Form mixture into walnut-sized balls and refrigerate until ready to cook. In a large saucepan over high heat
11. bring chicken broth to a boil. Add rice and chicken meatballs
12. cover
13. and lower heat to medium low; simmer for 20 minutes or until the rice and chicken are cooked. Ladle into soup bowls and garnish with hard-boiled egg; serve.