



Angel Family Chicken Soup with Matzo Balls

Oscar · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

3 hrs

Description

This recipe has been passed down for generations in the Angel family Using fresh ingredients gives this healthy soup a rich flavor

Ingredients

- - 1 whole chicken - 3 parsnips
- peeled and cut into bite-size pieces - 7 large carrots
- cut into bite-size pieces - 1 bunch celery
- cut into bite-size pieces - 1 onion
- cut into bite-size pieces - 1 bunch fresh dill
- chopped - 1 bunch fresh parsley
- chopped - 6 cups water - 4 eggs - ¼ cup vegetable oil - 1 cup matzo meal - 1 quart chicken stock - 1 rotisserie chicken
- bones removed and meat cut into bite-size pieces - salt and pepper to taste

Instructions

1. Place raw chicken in a large stockpot. Add parsnips
2. carrots
3. celery
4. onion
5. dill
6. and parsley to the stockpot; cover with water
7. and boil until the chicken is 200 degrees F (95 degrees C) or begins to fall apart
8. about 1 hour. Remove chicken from the stock and set aside for another use. Whisk together eggs and oil in a medium-sized mixing bowl. Add matzo meal to the bowl with eggs and oil
9. stirring until well combined. Cover and refrigerate for 20 minutes. Remove matzo mixture from the refrigerator and gently hand-roll into 1 inch balls. Be careful not to over-roll as this can make the matzo balls tough. In a separate pot
10. heat chicken stock. Place matzo balls into the stock and simmer until they are soft
11. at least 1 hour. Transfer the matzo balls into the soup pot with the vegetables. Season with salt and pepper to taste. To serve
12. place pieces of the roasted chicken into soup bowls and ladle the chicken soup with matzo balls over it. Enjoy! Tips Cook's Note: Use the extra chicken for chicken salad the next day. Do not use the meat from this chicken for the soup
13. as it is tougher and less flavorful than the roasted chicken meat.