

# Matzo Ball Soup



## you will need:



4 eggs



1/2 cup extra virgin olive oil



1 tsp salt



1/2 tsp pepper



1 cup matzo meal



1/2 tsp salt



10 cups chicken broth



2 small carrots



fresh dill

## tools:



bowl



electric mixer



measuring cups and spoons



wooden spoon



2 large pots



cutting board



peeler



knife



slotted spoon

# steps

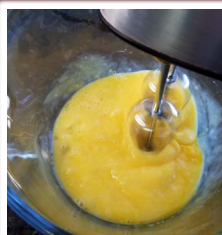
1



Put four eggs  
in large bowl



Wash hands



Beat with  
electric mixer

2



Add 1/2 cup  
olive oil



Add 1 tsp  
salt



Add 1/2 tsp  
pepper

2:00

Mix for 2  
minutes

3



Slowly add 1  
cup matzo meal



Stir with  
wooden spoon



Cover with  
plastic wrap

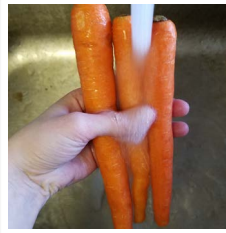


Put in fridge

30:00

Wait 30  
minutes

4



**Wash  
carrots**



**Peel carrots**



**Cut on  
diagonal**



**Set aside**

5



**Put broth in  
large pot**



**Put on stove  
on high heat**



**Put water in  
second large pot**



**Add 1/2 tsp  
salt**



**Put on stove  
on high heat**

6



**Wet hands**



**Shape mixture  
into 1" balls**



**Make about 30  
balls**

7



**Drop into  
boiling water**



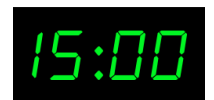
**Caution- it is  
hot!**



**Cover with  
lid**



**Reduce heat  
to medium**



**Cook 15 to 20  
minutes**

8



**Add carrots to broth**



**Reduce heat to low**



**Cook 5 to 7 minutes**

9



**Put 3-4 matzo balls in each bowl**



**Spoon broth and carrots on top**



**Add small pieces of dill**



**Enjoy!**