

"CHICKEN" MATZOH BALL SOUP  
Vegan, Pareve, Kosher for Passover  
Serves 4-6

INGREDIENTS:

Step 1:

3-4 Potatoes (medium)  
3-4 Turnips (large)  
6 Onions (medium)  
4 Celery Stalks  
1/2 Cabbage (small head)  
1 Parsnip  
4-5 Carrots  
1 qt Vegetable Broth (like Pacific or  
Imagine brands)

Step 2:

1 jar Motzah Balls in Broth (or  
make your own!)  
6 Tbsp Dried Dill (or 1/4 bunch  
fresh)  
1 Tbsp Olive Oil  
1 Tbsp Telma Vegetarian Chicken-  
Flavored Soup Powder

PROCEDURES:

Step 1:

- Peel and cut Potatoes, Turnips, and Onions into eighths.
- Wash and slice Celery Stalks into 1/2 inch slices.
- Wash Cabbage and slice in half and discard half\*. Then cut into slices about 1/4" thick.
- Peel Parsnip and cut grooves lengthwise around root to help release flavor.
- Peel Carrots and cut into 2" pieces.
- Put all vegetables into large soup pot.
- Add Vegetable Broth and enough Water to cover vegetables.
- Simmer covered for 45 minutes.

Step 2:

- Remove Parsnip from pot and discard.
- Add Motzah Balls, with Broth, Dill, and Olive Oil.
- Add Telma Soup Powder dissolved in a little hot broth. Add more, if needed to taste.
- Simmer for additional 15 minutes.