

"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)

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:

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

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.