



Chicken Matzo Ball Soup with Dill & Serrano

Very few things are as comforting as a good chicken noodle soup. But as soup weather approaches, we think this does better—a warming, fresh take on a matzo ball soup from the culinary team at Austin Proper.

RECIPE FROM:



SERVES:
4

Ingredients

- 1 box Manischewitz matzo ball mix
- 2 quarts good quality or homemade chicken broth
- 3 large chicken thighs (bone in and skin on)
- 1 cup medium diced celery
- 1 cup small diced yellow onion
- 1 cup small dice peeled carrot
- 1 bunch fresh dill, chopped
- 1 serrano chili, thinly sliced and soaked in ice water (little trick to calm the heat)
- 1 clove of garlic, crushed with the back of a knife
- Pinch of aleppo or black pepper

Instructions

1. Place the chicken thighs, garlic, and the stock in a pot large enough to skim and bring to a simmer.
2. Skim the fat off the top of the liquid and reserve for the matzo balls.
3. Make the matzo mix following the box directions, substituting the chicken fat for the oil. If you are short some use EVOO for the rest.
4. Let the mix rest for 15-20 minutes longer than directed.
5. While the mix is resting, shred the chicken and reserve, discarding the skin.
6. Form the matzo mix into four, 4oz balls, or twelve, 1.5 oz balls. (We like the presentation of one large matzo ball).
7. Cook according to the instructions and once done let rest at room temperature or refrigerate.

TO SERVE

1. Bring the stock to a simmer.
2. Add the vegetables and cook for a minute or two.
3. Add the matzo balls and chicken until warmed through.
4. Add the dill and divide into four warmed bowls.
5. Finish with the serrano and a pinch of the pepper. Add a little extra virgin olive oil if you'd like.