

Matzo Ball Soup

Ingredients

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|------------------------|-------------------------------|
| 1 T Olive Oil | 1 1/2 lb Chicken Thighs |
| 1 Onion (diced) | 5 Carrots (peeled, chopped) |
| 3 clv Garlic (chopped) | 1/8 t Turmeric |
| 10 c Water | 4 Dill Sprigs (minced, plus 1 |
| tablespoon) | 3/4 c Matzo Meal |
| 1 t Baking Powder | 1/2 t Garlic Powder |
| 1/2 t Onion Powder | 1/4 t White Pepper |
| 1/2 t Salt | 3 Eggs |
| 3 T Schmaltz | 0 ds Ground Black Pepper |

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Instructions

1. Pat the chicken dry with a paper towel and season with salt and pepper on both sides. Set the instant pot to "sear" and add olive oil. Once the instant pot is preheated, place the chicken in the pot skin side down. Allow to brown for 4-5 minutes. Turn instant pot off and transfer the chicken from the pot to a plate and reserve the fat in a small bowl from the instant pot.

2. Add the onion, carrots, garlic, turmeric, 4 springs of dill, and water and give everything a stir. Add the chicken back to the pot with any juices from the plate. Place the lid on the instant pot and lock into place. Change the setting to "manual" and cook on high pressure for 30 minutes.

3. Meanwhile, whisk together matzo meal, baking powder, garlic powder, onion powder, white pepper and 1/2 teaspoon salt in a medium bowl. In a separate bowl whisk together the eggs, 1 tablespoon dill, and rendered fat from searing the chicken (plus vegetable oil, if not 3 tablespoons). Add the eggs to the dry ingredients and stir with a fork until well combined. Cover and refrigerate for 20 minutes to firm up.

4. After the time is up for the instant pot wait an additional 20 minutes for the natural release, then release the pressure. Remove the chicken from the pot and

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transfer to a plate to cool slightly. Once the chicken is cool, shred the meat and set aside. Change the setting back to saute and bring the broth and veggies to a simmer. Season the broth with salt and pepper to taste.

5. Using a 2 tablespoon scoop, portion the matzo ball mix and roll into balls. Add the matzo balls to the simmering broth in the instant pot. Cover loosely with another lid (not the instant pot lid) and simmer for 30 minutes. Remove the lid, add the shredded chicken and season to taste if necessary. Ladle into bowls with 2-3 matzo balls per person and top with fresh dill.