

THE FLEXITARIAN COOK

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Vegetable Soup With Mazto Balls

Ingredients:

4 medium carrots

4 medium turnips

3 large leeks, dark green part removed

2 quarts vegetable broth

1 Tbsp butter

1 Tbsp olive oil

salt and pepper to taste

1 envelope matzo ball mix (I use Manischewitz)

2 eggs

2 Tbsp vegetable oil

Slice the leeks into 1/4" wide rounds. Wash well in a large bowl of cold water. Make sure you clean out all the dirt and rinse well. Peel the carrots and turnips and cut into small dice.

Heat the butter and olive oil in a soup pot. When the butter is melted, place all the vegetables in the pot and cook gently over medium-low heat until the leeks become translucent; you do not want your vegetables to color.

Add broth, salt and pepper, and bring to a simmer. Cover and let cook for about 30 min.

While the soup is simmering, prepare the matzo balls. Lightly beat together the eggs and oil, and add matzo mix. Refrigerate for about 15 min. With wet hands, form matzo balls, which should be no larger than golf balls; they will expand as they cook. Make sure you handle the mix lightly as you work.

Place the formed matzo balls in the simmering soup and let cook an additional 10 to 15 min, uncovered. Serve while hot.