

Slow Cooker Matzo Ball Soup

Yield: 7 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/jewish-chicken-matzo-ball-soup-recipe>

Ingredients:

- 3 pounds chicken parts bone-in
- 2 onions peeled, cut into quarters
- 6 cloves garlic peeled with cloves intact
- 1 cup baby carrots
- 3 celery ribs, cut in large chunks, leaves okay
- 1 teaspoon whole peppercorns
- 1 tablespoon kosher salt
- 12 cups water
- 1 package matzo ball mix gluten free, or make your own, recipe below
- 1/2 cup meal finely ground almond
- 1/2 cup potato starch
- 2 tablespoons seed ground flax
- 2 eggs
- 1 1/2 teaspoons dill
- 2 tablespoons vegetable shortening Crisco
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 210 milligrams
4. Fat: 37 grams
5. Fiber: 3 grams
6. Protein: 39 grams
7. SaturatedFat: 9 grams
8. Sodium: 1420 milligrams
9. Sugar: 3 grams

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