

Spinach Matzo Balls in a Saffron Chicken Soup

1 cup finely minced pre-cooked chicken
4 large eggs
1 1/4 teaspoons coarse kosher salt
1/2 teaspoon ground black pepper
1 cup unsalted matzo meal
1 10-ounce package frozen chopped spinach, thawed, squeezed dry

8 cups chicken broth
1 lg onion diced
1 bay leaves
1 teaspoon saffron threads
1/2 teaspoon whole black peppercorns

For matzo balls:

Whisk eggs, salt, and pepper together. Mix in matzo meal, then spinach and minced chicken. Cover and chill until firm, at least 1 hour and up to 1 day.

Heat chicken broth thru peppercorns in a large saucepan and bring to a boil. Using wet hands and about 2 tablespoons for each, shape matzo mixture into 16 balls; drop into boiling broth. Reduce heat to low, cover pot, and simmer until tender, about 45 minutes.

Ladle broth and 2 matzo balls into each of 8 bowls and serve.