

Carrot Squash Sweet Potato Soup

- 3 medium-sized carrots, roughly chopped
- 1 two pound squash, peeled, seeded, chopped in chunks
- 1 1/2 lbs sweet potato, chopped in chunks
- 1 onion, diced
- 2 stalks celery, roughly chopped
- a handful of celery leaves
- 8 c water or broth
- 1 T [Better Than Bouillon](#), vegetable flavour
- 1 t Kosher salt
- Freshly ground black pepper
- 1/2 c fresh dill, finely chopped as garnish
- mini dill matzo balls, as garnish

Add all ingredients, except for dill and matzo balls, to **Instant Pot** and pressure cook for 12 minutes. Blend in a **Vitamix**, or powerful blender, and taste to adjust seasoning. Serve garnished with dill and **Mini Dill Matzo Balls**. Serves 8.

Mini Dill Matzo Balls - Floaters

- 1 package matzo ball mix
- 2 large eggs
- 1/4 c vegetable oil (I used avocado oil)
- 1 T finely chopped fresh dill

In a medium sized bowl, combine egg and oil, then add matzo ball mix and dill. Let batter rest for 15 minutes. Form into about 27 mini balls, each the size of a quarter.

Bring a large pot of salted water to a boil. Drop in matzo balls. Cover pot. Reduce to a simmer, and cook for 30 minutes.

Remove matzo balls from water with a slotted spoon. Allow them to cool if making in advance. Can be frozen on a flat surface.

Jittery Cook