

## **Italian Wedding Soup by Barb Colledge**

(recipe from cooking class at Chesapeake College)

(\*Barb Colledge's additions)

### **8 servings**

#### **Meatballs**

1 small onion (\*use large onion)

¼ cup chopped fresh flat-leaf parsley

1 large egg

4 garlic cloves minced (\*can use minced garlic in jar)

1 tsp. salt

¼ tsp freshly ground pepper

½ cup freshly grated parmesan cheese (\*can use packaged cheese)

¼ cup plain dried bread crumbs

8 oz. lean ground beef (\*can use just ground beef)

8 oz. ground pork

#### **Soup**

10 cups reduced sodium chicken broth

\*1 small can chicken broth

1# escarole, coarsely chopped (\*can use baby spinach)

add: \*½ box acini de pepe

#### **To Make Meatballs**

In a large bowl, stir together the onion, parsley, egg, garlic, salt and pepper. Stir in the cheese and bread crumbs. Using your hands, mix in the meat. Shape the mixture into small meatballs (\*use small cookie dispenser to get uniform meatballs). Place on a baking sheet. (\*Bake at 350 degrees for ½ hour)

#### **To Make the Soup**

Bring the broth to a boil in a large pot over medium-high heat. Add the meatballs, and carrots and simmer. Add the chopped escarole or spinach and simmer until tender, about 10 minutes. Season the soup to taste with salt and pepper.